








**TANNINS**

# ENARTISTAN MAX NATURE

Tannin for clarification and aromatic cleanliness of wine

	<p><b>COMPOSITION</b> Condensed tannin extracted from exotic species wood.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisTan Max Nature is a condensed tannin specific for the treatment of wine during aging. In addition to promoting clarification and improving protein stability, EnartisTan Max Nature is very effective in increasing cleanliness and aroma complexity, reducing herbaceous and reductive notes and consequently enhancing fruity and floral notes. The moderate contribution of structure and the absence of astringency make EnartisTan Max Nature the ideal tannin to preserve natural characteristic of softness and easy consumption.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Increase aromatic cleanliness</li> <li>▪ Clarification</li> </ul>
	<p><b>DOSAGE</b> White and rosé wine: 3 - 5 g/hL (0.25-0.4 lb/1,000 gal) Red wine: 10 - 15 g/hL (0.8-1.3 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Max Nature at a 1:10 ratio in water or wine while mixing continuously. Add to wine during a pump-over with a dosage pump or Venturi tube. When used in wine, performing laboratory trials is advised to evaluate the sensory impact and determine the best dosage. While it is recommended to add EnartisTan Max Nature during the early stages of wine maturation, it can be added as late as 1-2 weeks prior to bottling. When added close to bottling, it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 10 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above.</p>
	<p><b>COMPLIANCE</b> Product made of raw material is in compliance with: Codex OEnologique International</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB: Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine (in gallic acid). Only tannin which does not impart color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid).</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.