



HIDEKI
FAQ

Frequently Asked Questions

What is HIDEKI?

HIDEKI is a technical tannin composed of molecular fractions obtained through the selection and purification of gallic, ellagic and condensed tannins, which were selected to be the most efficient in terms of antioxidant and microbiostatic action. HIDEKI protects wine from oxidation and the effects of undesirable microbial growth.

What differentiates HIDEKI from other tannins on the market?

HIDEKI is unique because the selected tannins offer enhanced protection against the development of spoilage microorganisms and also have remarkable antioxidant capacity. HIDEKI works across a broad pH range and is therefore an excellent tannin to use as an alternative to, or enhancement for, SO₂. Unlike SO₂, HIDEKI does not bind to acetaldehyde or sugar.

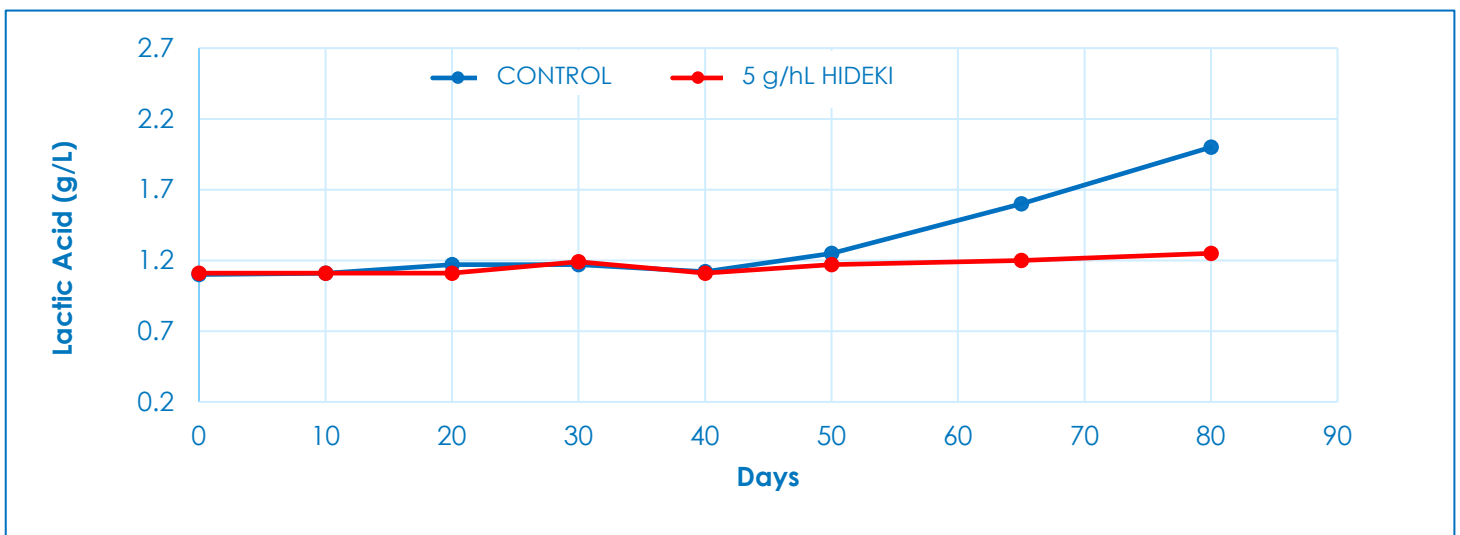
What exactly does 'microbiostatic' mean?

A microbiostatic differs from a microcide in that it inhibits the growth or multiplication of certain microbes as opposed to eliminating them. An example of a microcide is [EnartisStab MICRO M](#).

Can HIDEKI be used to delay MLF?

Absolutely! HIDEKI has strong antioxidant and microbiostatic effects and is therefore an effective tool to prevent the onset of MLF. HIDEKI can be used following removal of the bacterial population with EnartisStab MICRO M, to prevent oxidation, reduce the need for SO₂, and control the MLB population.

Using 5 g/hL of HIDEKI after fining with EnartisStab MICRO M has shown excellent results in trials (*Graph 1*).



Graph 1. MLF kinetics of red wine with pH 3.6 and low SO₂ protection. Treated with EnartisStab MICRO M, racking and addition of HIDEKI.

What are other applications for HIDEKI?

HIDEKI has a variety of applications, from the end of fermentation until right before bottling.

You can use HIDEKI:

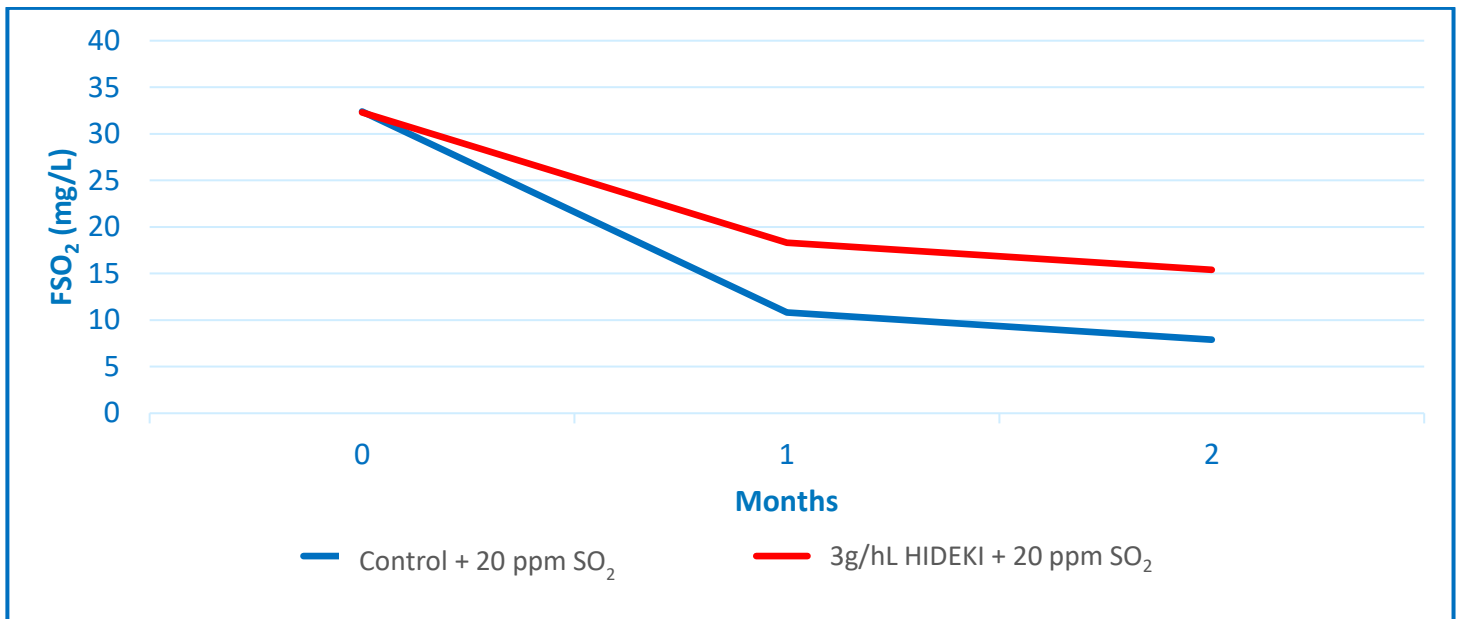
- To improve SO₂ management
- To protect your wine during ageing, storage, transportation, and bottling
- In alternative packaging, such as cans or bag-in-box
- To prevent light-struck defects in white wines

Does HIDEKI affect wine sensory characteristics?

HIDEKI has no sensory impact between 1-10 g/hL. Above 10 g/hL, HIDEKI can increase the absorbance at 420 nm, increasing yellow hue. It is always recommended to perform trials prior to the addition.

Compared to SO₂, what level of protection does HIDEKI provide wine?

Trials have shown that 2.5 g/hL HIDEKI equates to approximately 10 mg/L free SO₂. Using HIDEKI with SO₂ preserves the level of free SO₂ for an extended period. *Graph 2* (below) shows how HIDEKI defends free SO₂ from oxygen ingress after bottling. It can also be used this way during barrel or tank ageing to minimize maintenance additions of SO₂.



Graph 2. Hideki allows for enhanced antioxidant protection even at high pH compared to the addition of SO₂ alone.

Does HIDEKI affect off-aromas such as volatile sulfur compounds?

We recommend EnartisTan ELEVAGE and EnartisTan SLI for combatting negative VSCs, as they are best suited for fixing this issue. EnartisTan MAX NATURE is also a great tannin for masking off-flavors. Nevertheless, HIDEKI has shown great promise in reduction trials. It can be useful alone or in combination with other tannins, copper, and ascorbic acid. Contact us to get a sample or an Enartis Tannin Kit to try it on your reductive wine.

Can I use HIDEKI to provide protection in juice that is being transported prior to fermentation?

You could use HIDEKI, but the likelihood is that it will preferentially bind to proteins thereby reducing its efficacy. EnartisStab MICRO M would be the better option in this case. We recommend the use of HIDEKI after alcoholic fermentation.