



ENARTIS TAN TOFFEE

OENOLOGICAL OAK TANNIN

COMPOSITION

Ellagic tannin extracted from medium/strong toasted French oak.

GENERAL FEATURES

Aspect: dark brown powder.

The oak used to produce ENARTIS TAN TOFFEE is aged in open air spaces for at least two years.

After the aging process, during which most of the components that can give herbaceous taste are lost, the wood is medium-strong toasted: Toasting forms intense cream coffee, caramel and vanilla aromas. The successive extraction with warm water allows for the extraction of only the smoothest tannins while avoiding the solubilisation of bitter and astringent substances.

The infusion prepared as above is concentrated and spray dried, in order to maintain the aromatic and sensory qualities of the tannin.

USES

White and red wine aging:

- It balances the redox potential and prevents reduced notes;
- It increases the antioxidant protection of sulphur dioxide;
- For wines aged in oak, it improves structure and aging potential and heightens the wood aromatic notes (vanilla, custard, coconut);
- For red wines, it improves colour protection and stability. In some case, it helps soften astringent and bitter sensations.

DOSAGES

White wines: 1 -5 g /hL

Red wines: 1 - 15 g/hL

INSTRUCTIONS FOR USE:

Dissolve ENARTIS TAN TOFFEE in a 1:10 ratio in water or wine and add to the mass during a pumping over, preferably using a Venturi tube. It is advisable to first do laboratory trials to evaluate the sensory impact of the tannins and in order to determine the best dosage. It is best to add ENARTIS TAN TOFFEE in the first aging stages up until the last 1-2 weeks before bottling. If added close to the bottling it is important to evaluate the effect on filterability and protein and colloidal stability by completing preliminary laboratory trials.

PACKAGING AND STORAGE CONDITIONS

0.5 kg

Sealed package: store in a cool, dry, well-ventilated area.

Opened package: carefully reseal and store as indicated above.

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009