



ENARTIS TAN V

ENOLOGICAL GRAPE SEED TANNIN

COMPOSITION

Condensed tannins extracted from the white grape seeds

GENERAL CHARACTERISTICS

APPEARANCE: Light reddish-brown powder with ripe fruit smell.

ENARTIS TAN V (Vinification) is a highly reactive, condensed tannin specifically designed for the color stabilization of red wines during fermentation.

ENARTIS TAN V is a tannin extracted with water from non-fermented grape seeds. This process creates a very reactive tannin that can easily condense and stabilize while providing structure to wine.

ENARTIS TAN V contains a high concentration of proanthocyanidins, low molecular weight monocatechines, which quickly react and condense with free anthocyanins. This process leads to long-lasting color stability.

Color stability during alcoholic fermentation.

The condensation reactivity of grape tannins is at its greatest at maceration. At this stage, there is less inhibition from alcohol and SO₂ to allow tannins to bind with anthocyanin. For this reason, it is advised to use **ENARTIS TAN V** from the first day of maceration to promote color stability.

APPLICATIONS

Red wine

- For color stabilization, during maceration and alcoholic fermentation.
- To increase polyphenol content and stabilize color on short macerations and for must obtained from thermovinification.
- For grapes that have not achieved phenolic maturity.

DOSAGE

During maceration: 10 - 30 g/hL

INSTRUCTIONS FOR USE

Dissolve **ENARTIS TAN V** into 10 parts of water or wine, stirring continuously. Add the solution slowly to wine while mixing, if possible using a Venturi tube or a dosing pump.

It is recommended to add **ENARTIS TAN V** during the first stages of maceration in one or several additions.

PACKAGING AND STORAGE CONDITIONS

Containers of 1 and 10 kg

Sealed package: Keep the product in a cool, dry, well-ventilated area.

Open package: Carefully reseal package and keep it as above indicated.

Product approved for winemaking, in accordance with:

Reg. (CE) N. 606/2009

Product approved for winemaking by the TTB.

Legal limit: the residual amount of tannin shall not exceed 0.8g/l in white wine and 3.0g/l in red wine (in Gallic acid). Only tannin which does not impart color may be used. Total tannins shall not be increased by more than 150mg/L (in tannic acid).