



# ENARTIS TAN CLAR

## **WINEMAKING TANNIN**

### COMPOSITION

Ellagic tannin.

### GENERAL CHARACTERISTICS

Appearance: light fawn-colored powder with a slightly woody smell.

ENARTIS TAN CLAR is an hydrolysable tannin, constituent of the ellagitannin group. Its chemical properties favor the natural action of endogenous tannins, strengthening the wine's body, improving the fining process and balancing flavor. It also helps fix and stabilize the molecules responsible for color in the vinification of red wines, and enhances the bacteriostatic and antioxidant action of sulphur dioxide. It is commonly used for clarifying both white and red wines, especially combined with low hydrolyzed gelatine (PULVICLAR S). In fining phase the addition of ENARTIS TAN CLAR together with a aeration of the mass helps to reduce the off-flavour caused by the presence of sulphured compounds. The granulated form helps the dispersion in water and wine and reduces the formation of irritating powders for the cellar operator.

### APPLICATIONS

As fining agent, in combination with gelatine

In must and wine for colour stabilization

During wine maturation, for eliminating the reductive character

### DOSAGE

Juice clarification: 3 ÷ 6 g/hL

White wine 4 ÷ 8 g/hL

Red wine 5 ÷ 10 g/hL

### INSTRUCTIONS FOR USE

Dissolve one part ENARTIS TAN CLAR into 10 parts of water or wine, stirring continuously. Add the resulting solution to the wine or must during a pump-over, using a Venturi tube or a metering pump.

When used as fining agent, it is advisable to add ENARTIS TAN CLAR before the gelatine (from hours to one or two days before), aerating the mass moderately.

It is recommended to carry out preliminary lab trials to evaluate the sensory contribution of the tannin and to decide the correct dosage. It is also recommended to add ENARTIS TAN CLAR during the early stages of wine maturation until a maximum of 1-2 weeks prior to bottling. In the case of addition prior to bottling, it is recommended to evaluate the effect on wine filterability as well as on protein and colloid stability.

### PACKAGING AND STORAGE

1 kg bag

12,5 kg bag

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009