








**TANNINS**

# ENARTISTAN MICROFRUIT

Enological tannin for use during micro-oxygenation

	<p><b>COMPOSITION</b> Blend of condensed tannins extracted from wood of exotic species, ellagic oak tannins and condensed tannins extracted from grape seeds.</p>
	<p><b>GENERAL CHARACTERISTICS</b> EnartisTan Microfruit is a mix of ellagic oak tannins and condensed tannins specific for use during rosé and red wine oxygenation.</p> <p>EnartisTan Microfruit components were chosen for their notable affinity and synergy with oxygen which:</p> <ul style="list-style-type: none"> <li>▪ Protects color and aromatic substances from oxidation</li> <li>▪ Controls the redox potential</li> <li>▪ Promotes color stabilization</li> <li>▪ Enhances fruit note expression</li> <li>▪ Increases softness and sweet sensations</li> </ul> <p>EnartisTan Microfruit is particularly recommended during micro-oxygenation when the objective is to reduce herbaceousness, bitterness and astringency. It can be used throughout the post-fermentation phase, up until a month prior to bottling, whenever wine comes in contact with oxygen (racking, filtration, refrigeration, etc).</p>
	<p><b>APPLICATIONS</b> Post-fermentation phase of red and rosé wines up until a month prior to bottling to:</p> <ul style="list-style-type: none"> <li>▪ Increase color stability</li> <li>▪ Increase fruit notes</li> <li>▪ Reduce astringency and increase sweet taste</li> </ul>
	<p><b>DOSAGE</b> During racking: 5 – 10 g/hL (0.4-0.8 lb/1,000 gal) During micro-oxygenation: 5 – 20 g/hL (0.4-1.7 lb/1,000 gal)</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve EnartisTan Microfruit 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 of the tannin and determine the best dosage. While it is recommended to add EnartisTan Microfruit 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</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 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.