



POLISH AND FINISH YOUR WINES FOR BOTTLING

A wine which is oxidised, reduced, herbaceous, bitter, astringent or burning is generally not appealing. For years, traditional tools such as fining agents, acidifying or deacidifying agents and stabilising agents have been used to rectify these problems or polish a wine, but these can have a negative impact on quality, a decrease in structure, volume, colour and aroma (Table 1).

In this newsletter, we will focus on the use of tannins and polysaccharides to improve overall quality by enhancing fruitiness, improving structure, reducing astringency and bitterness, all while respecting the wine, rather than stripping the wine of various positive compounds.

USE OF TRADITIONAL TOOLS TO FIX WINE IMPERFECTIONS (table 1)

IMPERFECTION	TOOLS	UNWANTED SIDE EFFECTS
BITTERNESS	ISINGLASS	Loss of aroma intensity
	PVPP	Loss of volume / structure
	CASEINE	Loss of aroma intensity Loss of colour
ASTRINGENCY	GELATINE	Loss of aroma intensity
	EGG ALBUMINE	Loss of aroma intensity
LACKS ACIDITY	TARTARIC ACID	Tartrate instability Taste imperfections
EXCESS ACIDITY	POTASSIUM BICARBONATE	Bad after taste with high dosage
HERBACEOUS	ISINGLASS	Loss of aroma intensity
	FISH GELATINE	Loss of aroma intensity Loss of structure
REDUCTION	COPPERSULFATE	Loss of aroma intensity
OXIDATION	PVPP	Loss of volume / structure
	CASEINE	Loss of aroma intensity Loss of colour
	BENTONITE	Loss of aroma intensity Loss of structure / volume Loss of colour
	ISINGLASS	Loss of aroma intensity

AZOTO ORGANICO O INORGANICO: QUALE EFFETTO HANNO SUL LIEVITO?

Plant proteins derived from pea and potato are the most obvious alternative to fining protein of animal proteins..



ENARTIS TANNINS

Grape tannins: Enartis grape tannins come mostly from white grape skins and seeds. They are condensed tannins used to balance mid-palate, build-up structure, improve wine length and enhance aromas and fruit notes.

Oak tannins: Enartis oak tannins are produced from the same oak wood used for oak barrels. After seasoning and toasting, tannins are extracted, concentrated and spray-dried to maintain the aromatic and sensory properties of the tannins.

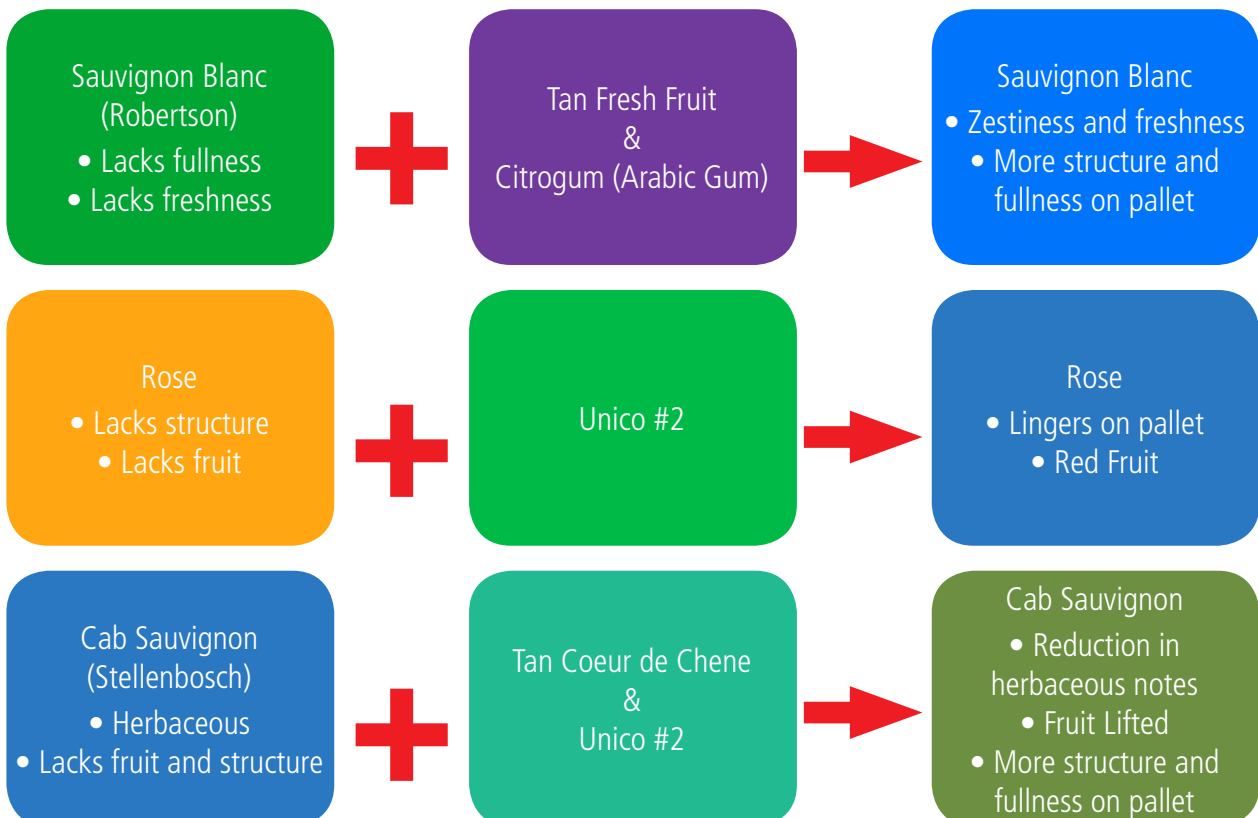
ENARTIS POLYSACCHARIDES

Yeast mannoproteins: The Enartis Surli range supplies yeast mannoproteins and natural antioxidants to increase the volume and roundness of the wine. Surli range products are used to balance wine mouthfeel, elongate the wine shelf life, improve stability and better sensory qualities.

Arabic Gum: Depending the origin and hydrolysis level of the Arabic gum, the organoleptic impact on wine will vary. Arabic gum is used to improve the volume, viscosity and weight of the wine, balance astringency and increase aromatic persistence.

The possibilities are endless with tannins and arabic gum

Below are but a few examples of how tannins and Arabic gums have had a dramatic effect on wines with faults or wines lacking the edge to put them in a higher price bracket.





How to conduct preliminary tannin and polysaccharide trials:

Preliminary trials should always be conducted to determine the effect the addition will have on your wine. Contact your Enartis representative for your very own Enartis Tannin Kit and we will conduct trials with you and guide you to the best solution for your wine.

		Anti-oxidant	Refreshing of aromas	Structure	Reduce astringency	Volume / Mouthfeel	Aroma	Aromatic impact
Wood based tannins	Elevage	☞☞☞	☞☞☞	☞☞☞	☞☞☞	☞☞	☞☞☞	Vailla, caramel, liquorice
	Napa	☞☞☞	☞☞	☞☞☞	☞	☞☞☞☞	☞☞☞☞☞	Caramel, coconut, coffee, cocoa
	Rich	☞☞	☞☞☞	☞☞	☞☞	☞	☞☞	Roasted oak, coffee, spice
	Coeur de Chene	☞☞	☞☞	☞☞	☞☞	☞☞☞	☞☞☞☞	Vanilla, caramel, spice
Grape based tannins	Fresh Fruit	☞☞☞	☞☞	☞☞	☞	☞☞☞☞	☞☞☞☞	Lemon, mint, fresh fruit
	Total Fruity	☞☞	☞☞	☞☞	☞	☞☞☞☞	☞☞☞☞	Strawberry, plum, cherry
	Fruitan	☞☞☞☞	☞☞☞	☞☞☞	☞☞☞	☞☞☞	☞☞☞	Red fruits, spice
	Uva	☞☞☞	☞☞	☞☞☞	☞☞☞☞	☞☞	☞☞☞☞☞	White fruit
Unico Range	Unico #2	☞☞☞	☞☞	☞☞☞☞	☞	☞☞☞☞	☞☞☞☞☞	Red fruit, berry
	Unico #3	☞☞☞☞	☞☞☞☞☞	☞☞	☞	☞☞☞☞	☞☞☞☞☞	Flowers, lemon, mint

- Contact your Enartis sales representative
- 1% solution kits are available for bench trials
- For every 100 mL wine - use pipette provided; add 0.1 mL for an equivalent dosage of 1 g/hL
- Trial various tannin and arabic gum combinations