



EB Fruit Reserve

Technological aid based on
ellagic tannin extracted from
toasted oak wood

Identity card

Type: preparation based on ellagic tannin.

Origin: toasted oak wood.

Action mechanism: to form the ethanal necessary for binding the anthocyanins to the proanthocyanidins. It also effectively captures the free radicals oxidizing the aroma. It is also indicated to attenuate the astringency, preserve and highlight the varietal aromatic notes.

Suitable for: stabilizing the colour, preserving and bringing out the aromatic notes of the wine, for the finishing of wines before bottling or refinement.

Doses of utilization: 5-60 g/hL.

When it should be used: for the finishing of wines before bottling or during refinement.

Modalities of utilization: dissolve the dose into must or wine and add into the mass by pumping over.

Main features

- ▶ In wines, a fruity note is highlighted at the nose, in particular red fruits like cherry. We can perceive a vanilla and citrus note.
- ▶ At the taste, we can find spicy, cinnamon, dried herbs and balsamic notes.
- ▶ In some wines, we feel a note of aromatic and fresh tea with notes of red fruits and berries infusion.
- ▶ After a few minutes the wine is in the glass, we perceive a note of caramel/candy.
- ▶ The treated wine is always sweeter, and sometimes, at the nose there is a pleasant hint of jam.
- ▶ The treated wine turns out to be more complex and complete.
- ▶ The consistency between nose (smell) and mouth (palate) is perfect.
- ▶ If the wine to be treated has negative feelings, it cleans very well.
- ▶ The tannin gives more balance to the wine at both nose and palate. It is rich and does "take off" the wine.

Organoleptic descriptors



Red fruit



Cinnamon



Aromatic herbs



Tea



Candy

