



ELLAGITAN Barrique Liquid

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Ellagic tannin obtained from toasted French oak

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→ TECHNICAL DESCRIPTION

Ellagitan Barrique Liquid adds a light structure bringing the typical vanilla sensation of French Oak. Because it does not go through a spray dryer, it preserves intact the natural aromas of the staves used for its production. The intensity its vanilla notes is very pronounced. It may contain inert solids that will deposit over time. This insolubility does not compromise the quality or quantity of the product, which will result in just a little more concentration.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin obtained from toasted French oak.

→ DOSAGE

White and Rosé wines: from 5 to 15 g/hL (1/3–1 lb/1000 Gal).
Red wines: from 12 to 36 g/hL.

→ INSTRUCTIONS FOR USE

Mix in a separate tub with wine and add to tank homogenizing with pump over or mixer.

→ STORAGE AND PACKAGING

Ellagitan Barrique Liquid is stable at room temperature for at least three years.

1 kg net bottles.
10 kg net pales.

Reference: ELLAGITAN_Barrique_Liquid_TDS_EN_0290216_OENO_USA

