



ELLAGITAN Extreme

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 Ellagic tannin obtained from toasted American oak

→ TECHNICAL DESCRIPTION

Ellagitan Extreme is an ellagic tannin extracted from toasted American oak staves. It is sweet with hints of licorice, cloves, pepper and chocolate, along with very high vanillin content. It is often used in red wines to hide vegetal characters and to open them up, helping to release a bouquet richer in cherries and red fruits in general.

Both in red and white wines it adds a round and complex structure that is never bitter or astringent even at high dosages. When used in complex and fruity red wines like Cabernet Sauvignon and Merlot, expect the fruit to be enhanced and integrated with sweet nuances of chocolate and licorice. When used in big whites like Chardonnay and Viognier, it gives a longer finish and keeps the wine fresh and fruity.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin extracted from toasted American oak staves.

→ DOSAGE

Red wines: 12 to 48 g/hL (1- 4 lbs/1000 Gal).
 White wines: ½ to 1 lb/1,000 Gallons.

→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

Ellagitan Extreme is stable at room temperature for at least three years.

500 gram packets.

