




EB Fruit Reserve

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 Technological aid based on ellagic tannin extracted from toasted oak wood 

→ TECHNICAL DESCRIPTION

EB Fruit Reserve, being composed of ellagic tannin, is indicated to stabilize the colour, preserve and highlight the aromatic notes of wines. The action mechanism of **EB Fruit Reserve** is to form the ethanal necessary for binding anthocyanins to proanthocyanidins. It also captures very effectively the free radicals oxidizing the aroma. It is suitable to attenuate the astringency, preserve and highlight the varietal aromatic notes. It should be used for the finishing of wines before bottling or during the refinement.

The wines treated with **EB Fruit Reserve** highlight at the nose a fruity note, in particular red fruits such as cherry. We can also perceive a note of vanilla and citrus; at the taste, we find spicy, cinnamon, dried herbs and balsamic notes. In some wines, we can feel a note of aromatic tea and fresh tea, with notes of red fruits and berries infuse. After a few minutes in the glass, we can perceive a note of caramel/candy. The treated wine is always sweeter and sometimes, at the nose, we can feel a pleasant hint of jam. The treated wine is more complex and more complete. In addition, the consistency between nose (smell) and mouth (palate) is perfect. If the wine to be treated displays negative notes, it cleans very well. The tannin gives more balance to the wine at both the nose and the palate. It is rich and does "take off" the wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparation based on ellagic tannin.

→ DOSAGE

6-50 mL/hL, (½ - 4 Ibs./1,000 gallons).

→ INSTRUCTIONS FOR USE

Dilute in ten parts of wine and add to mass by pumping over or mixer. Allow at least a week before filtering.

Reference: EB_FRUIT_RESERVE_TDS_EN_1260617_OENO_USA

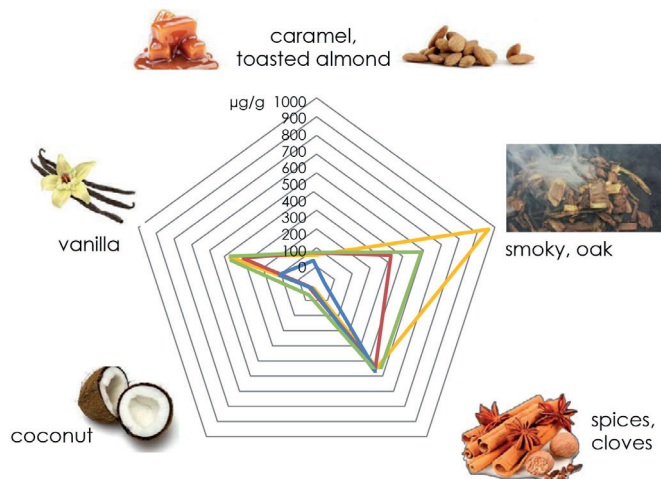




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→ ADDITIONAL INFORMATION

Ellagitan organileptic Descriptors



→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct light and heat.

- 1 kg net bottles.
- 10 kg net drums.

