




EB XO

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 Technological aid based on ellagic tannin extracted from toasted oak wood 

→ TECHNICAL DESCRIPTION

EB XO, being composed of ellagic tannin, is indicated to stabilize the colour, preserve and highlight the aromatic notes of wines. The action mechanism of **EB XO** 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 treated wines are easier to be perceived at the taste, and this makes them easily appreciated by the market. We can feel toasted, spiced and citrus notes, with tropical, fresh and fruity aromas.

In certain wines, it enhances the notes of plum and red fruits and it displays a light hint of balsamic and lime. It is very particular, because it goes from spicy to sweet, is aromatically complex and is characterized by a very large bouquet, ranging from spicy to sweet.

In some wines, we feel a note of tea and floral aromas (jasmine tea). The taste turns out to be with a balanced tannin content, and intense at the nose. Another very important characteristic is its consistency between nose and mouth (what is perceived at the nose is found in the mouth).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparation based on ellagic tannin.

→ DOSAGE

6-50 mL/hL (½ - 4 lbs./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_XO_TDS_EN_1140225_OENO_USA

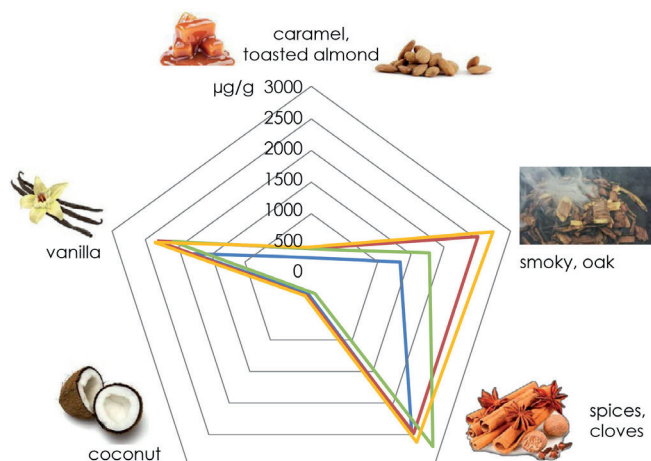




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→ ADDITIONAL INFORMATION

Ellagitan Organoleptic 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.

