



ELLAGITAN Barrique Forte

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 Technological aid based on ellagic tannin extracted from oak wood with medium
 toasting



→ TECHNICAL DESCRIPTION

Ellagitan Barrique Forte is an ellagic tannin extracted from French oak wood with (medium+) toasting. The extraction is carried out through a particular system enabling to obtain only sweet and structuring tannins. The seasoning of the wood is carried out by carefully analysing the raw material, so that it is free from green notes and the integration between wine and wood is harmonious, round and structured.

The particular production system of **Ellagitan Barrique Forte** enables:

- the perfect homogenization in the mass;
- a solution stable over time;
- easiness of utilization and dosage;
- repeatability of gustative sensations over time;
- stability of the aromatic outline;
- customization of the wines for certain markets.

Ellagitan Barrique Forte can be used to:

- catalyze the polymerization of proanthocyanidins, giving wines structure and helping them to fix the colour;
- eliminate a light wine reduction;
- give clear boisee notes.

It can be used both on white and red wines, during the refining stage and before bottling. It can be used combined with Bâtonnage and Super-Mann and other kinds of tannins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin extracted from French oak wood.

→ DOSAGE

From 2 to 20 g/hL, according to the character of the wine to be treated and the desired result.

→ INSTRUCTIONS FOR USE

Dissolve the dose in must or wine and add it to the mass replacement.

→ STORAGE AND PACKAGING

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

1 kg bottles.

