



ELLAGITAN Rouge

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 Ellagic tannin for red wines



→ TECHNICAL DESCRIPTION

Ellagitan Rouge is a tannin that highlights the floral nuances of red wines.

Ellagitan Rouge captures the oxygen and makes it available only for combining the grape polyphenols with the anthocyanins, mellows wine astringency. It has to be used to stabilize colour and prevent oxidation.

Ellagitan Rouge is a mixture of ellagic and proanthocyanidic tannin extracted from chestnut and quebracho wood, mellowing its aggressiveness through double distillation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic and proanthocyanidic tannin.

→ DOSAGE

From 20 to 60 g/hL depending on the type of wine.

→ INSTRUCTIONS FOR USE

Ellagitan Rouge is to be used in the first stages of red vinification and during must airing.

→ STORAGE AND PACKAGING

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

20 kg net bags.

