



ELLAGITAN Rouge Liquid

Technological aid based on ellagic and proanthocyanidinic tannins



→ TECHNICAL DESCRIPTION

Ellagitan Rouge Liquid is a preparation based on ellagic and proanthocyanidinic tannin extracted from toasted oak and quebracho. Use of **Ellagitan Rouge Liquid** during crushing and fermentation will assist in preserving the gustative and olfactory freshness of red wines and is ideal to stabilise colour and reduce the risk of unwanted orange-brown hues in the finished wine.

Ellagitan Rouge Liquid may also be used during maturation and refinement to stabilise colour and retain freshness. Its utilisation as a clarifier can assist in reducing the rate of bentonite and of other clarifiers necessary to reach the proteic stability, consequently limiting the color quantity adsorbed by clarifiers in red wines.

Tannins can be described as being grape's natural antioxidants, they help to protect the colour and aroma compounds from the action of oxidasic enzymes such as laccase, as well as from the free radicals that are formed by the oxidation of polyphenolic molecules. The stage between grape crushing and the onset of fermentation is crucial, as considerable quantities of dispersed oxygen are present and tannin extraction from grape skin and pips is hindered due to the scarcity of ethanol content.

This wealth is trapped in the berry, preventing it from protecting the anthocyanins and capturing the oxygen. The anthocyanins, on the other hand, are rapidly extracted from the skins during this stage making them prone to oxidation just as quickly. The wine maker can avoid this obstacle by adding exogenous tannin that preserves the colouring matter by creating stable bonds and protecting the must from oxidation during the breakdown of sugars into alcohol.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic and proanthocyanidinic tannins stabilized with potassium bisulfite (10 g/hL bring about 0,10 mg/L of SO₂).

→ DOSAGE

20-60 mL/hL depending on the type of wine to be produced.

→ INSTRUCTIONS FOR USE

Ellagitan Rouge Liquid is to use in the initial stages of red vinification and during must aeration.

→ STORAGE AND PACKAGING

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

5 kg net drums in cartons containing 20 kg.
25 kg net drums.

