



ELLAGITAN Barrique

Technological aid based on ellagic tannin extracted from toasted oak wood



→ TECHNICAL DESCRIPTION

AEB has gained broad experience in the development and use of tannins in must and wine treatments through working with winemaking partners for more than 50 years. With its attention constantly focused on excellence and providing solutions to winemaking matters, AEB presents a series of high quality tannins based upon many years of global experience.

Extracted from oak and chestnut wood, ellagic tannins prevent free radical formation, thus protecting the wine from oxidation. Also used to stabilise colour, as they promote the binding of proanthocyanidinic tannins and anthocyanins.

AEB's versatile and proven range of tannins have the benefit of numerous combinations of enological tannins, to satisfy every need in the winemaking process. The innovative physical system used for the extraction and concentration of this tannin, means that it never sees the solid phase. This protects and preserves all the aromatics from the French oak. Use prolongs aromatic persistency, improves the mellowness of wines and integrates their aromatic complexity with delicate nuances reminiscent of chocolate and vanilla. It origins from toasted oak wood.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic tannins stabilized with E414.

→ DOSAGE

From 2 to 10 g/hL, according to the characteristics of the wine to be treated and the results one wishes to obtain.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or wine and add to the mass by pumping over.
Mix to homogenize before use.

→ STORAGE AND PACKAGING

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

1 kg net bottles in cartons containing 1 kg.
10 kg net drums.

