



ELLAGITAN Barrique Rouge

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 Technological aid based on ellagic oak tannin and gum arabic



→ TECHNICAL DESCRIPTION

The tannin extraction is carried out using a particular dedicated system enabling to obtain sweet tannins only, thus preventing the transfer of green notes that would bring the wine unpleasant and disharmonic sensations.

Ellagitan Barrique Rouge, thanks to its particular production system, grants a perfect homogenization in the mass, the solution is stable over time and it is easy to be used and dosed.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Oenological tannin in association with gum arabic.

It catalyzes the polymerization of proanthocyanidins, structuring wines and facilitating the color fixing.

It removes light wine reductions.

It can be used for red wines during the refining and pre-bottling stage.

→ DOSAGE

From 2,5 g/hL according to the cases.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or wine and add into the mass by pumping over.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

500 g net packs in cartons containing 15 kg.

