



ELLAGITAN Barrique Blanc

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Ellagic tannin obtained from toasted French oak
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→ TECHNICAL DESCRIPTION

Ellagitan Barrique Blanc is product based on ellagic tannins and arabic gum that has been developed to add volume and light oak nuances, without affecting the color of white wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin obtained from toasted French oak, arabic gum.

→ DOSAGE

From 5 to 15 g/hL depending on the circumstances.

→ INSTRUCTIONS FOR USE

Mix in a separate tub with wine and add to tank homogenizing with pump over or mixer.

→ STORAGE AND PACKAGING

Ellagitan Barrique Blanc is stable at room temperature for at least three years.

500 g net packets.

10 kg net packets.

Reference: ELLAGITAN_Barrique_Blanc_TDS_EN_1080716_OENO_Australia

