




EB Berry Mix

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 Technological aid based on ellagic tannin extracted from toasted oak wood 

→ TECHNICAL DESCRIPTION

EB Berry Mix, being composed of ellagic tannin, is indicated to stabilize the colour, preserve and highlight the aromatic notes of wines. The action mechanism of **EB Berry Mix** is to form the ethanal necessary for binding anthocyanins to proanthocyanidins. It also captures very effectively the free radicals oxidizing the aroma. It is suitable to attenuate the astringency, preserve and highlight the varietal aromatic notes. It should be used for the finishing of wines before bottling or during the refinement. The treated wines are easier to perceive at the taste and this makes them easily appreciable from the market. There is a toasty note of red fruits, complex, with an aftertaste reminiscent of the toasting of French oak. In some wines, it enhances the notes of plum and red fruits and has a light balsamic note. It is very particular because it ranges from spice to sweetness, is aromatically complex and is characterized by a very wide bouquet. The taste is balanced with tannins, while intense at the nose. Another very important characteristic is the coherence between nose and mouth (what is perceived at the nose is found in the mouth).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Mix of ellagic tannins stabilized with E414.

→ DOSAGE

From 5 to 60 g/hL.

→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

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

- 1 kg net bottles.
- 10 kg net drums.

