



ELLAGITAN Red XPL

.....
 Ellagic tannin for the affinourishment of wines



→ TECHNICAL DESCRIPTION

The addition of tannins at the beginning of affinement is the first step towards obtaining wines that are longer-lived, tannically balanced and in which the polyphenolic and aromatic assets of the grape are preserved and enhanced, as well as giving special organoleptic sensations, which can be traced back to the botanical species and the processing undergone by the wood.

ELLAGITAN Red XPL is a sweet and fruity-tasting ellagic tannin, resulting in wines with a unique bouquet, tannically pleasant and balanced. **ELLAGITAN Red XPL** enhances the sensory profiles of red wines with notes of red fruits and black berries.

It can be added in combination with the tannins of the PROTAN family and the wood derivatives of the BOISÉLEVAGE line.

ELLAGITAN Red XPL is an ellagic tannin, ideal in micro-oxygenation to promote the violet hues of great red wines.

The scents most strongly perceived after the addition of **ELLAGITAN Red XPL** are notes of cherries, blueberries, blackberries, plums and currants. These nuances perfectly complement the wines treated with **ARABINOL Dolce**.

In less expressive vintages, it is ideal for bringing out the fruity notes of the grape varieties, protecting and stabilising the anthocyanic component.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin.

Analysis of an aqueous solution with 2 g/l of ELLAGITAN Red XPL IPT: 31

→ DOSAGE

5-15 g/hL; in rosé wines 2-5 g/hL.

→ INSTRUCTIONS FOR USE

Add directly to wine and mix

→ STORAGE AND PACKAGING

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

0.5 kg net packs in cartons containing 1 kg.

Reference: ELLAGITAN_RED_XPL_TDS_EN_0081123_OENO_Italy

