

# FENF - Liquid Oak Tannins

## Enological Tannin Extracted from French Oak



Common use levels:

Red Wines, 1 liter tannin  
Treats 1,000 - 4,000 L  
(1 gallon in 1,000 - 4,000 G)

White Wines, 1 liter tannin  
Treats 1,400 - 5,600 L  
(Approx 70% of red wine dose)

Bench trials are recommended for best results. Assess color and clarity of trial samples.

This product is approved for use by the TTB.

Legal Limit: the residual amount of tannin (as gallic acid) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wines.

Tannin content of Fruit Enhancer Fresh Tannin expressed as gallic acid is approximately 100 g/liter.

Addition of 1 L / 1,000 L wine results in an addition of 0.1 g/L of gallic acid.

## Composition

Gallo tannins composed of hydrolysable ellagitannins from toasted and untoasted French oak and purified water. No additives.

## Description

The primary use is to add structure and mouthfeel to red and white wines. The untoasted component creates the aroma and characteristics of a new French oak barrel. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

## Application

- Increases existing fruit character
- Adds the citrus aroma of a new barrel
- Aids in color stabilization
- Increased mouthfeel
- Aromatics

## Instructions for use

Will help protect color extraction if added at fermentation. For mouthfeel and flavor adjustments add after ML fermentation and 2 weeks before bottling.

## Profile

FENF, formerly Fruit Enhancer Fresh - adds a citrus and new barrel character.

This tannin is also useful for the polymerization of existing grape seed and oak barrel tannin, which can often take years to soften and integrate.

## Packaging and Storage

Available in 20 Liter totes and 1 Liter bottles. Store in cool cellar temperatures. Shelf life is 3 years unopened, and 1 year if opened. Shelf life can be extended on opened containers to 2 years by keeping it stored under 55° F. If in doubt about older stock, send us a sample and we will evaluate it for you.



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For technical assistance:  
Please visit our website  
[bsgwine.com](http://bsgwine.com)  
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