



### 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

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.

Produced by Toasted Oak Co dba of Litco Lumber Inc



SAMPLES AVAILABLE UPON REQUEST

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