



ENOLOGICAL TANNIN EXTRACTED FROM FRENCH OAK

Common use levels:

Red Wines, 1 liter tannin
Treats 1,500 - 4,000 L
(1 gallon in 1,500 - 4,000 G)

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 Plus expressed as gallic acid is approximately 80 g/liter.

Addition of 1 L / 1,000 L wine results in an addition of 0.08 g/L of gallic acid.

COMPOSITION

Gallo tannins composed of hydrolysable ellagitannins from toasted French oak and proanthocyanidin from grape skins, in a concentrated form. No additives.

DESCRIPTION

The primary use is to add structure and mouthfeel to red wines. The addition of proanthocyanidins increases the fruit flavor of the wine. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

APPLICATION

- Increases fruit character
- 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 PLUS - increases the fruit flavor and aromas of the grapes, accenting the black berry characteristics

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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