



## ENOLOGICAL TANNIN EXTRACTED FROM FRENCH OAK

### Common use levels:

Gapes/must, 1 liter tannin  
Treats up to 8,000 L

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 Harvest Tannin expressed as gallic acid is approximately 150 g/liter.

## COMPOSITION

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

## DESCRIPTION

To be added prefermentation, this profile adds tannin structure, preserves extracted color, and covers most vegetative character.

## APPLICATION

- Aids in binding color and wine flavors
- Aids in color stabilization

## INSTRUCTIONS FOR USE

Added prior to fermentation, these semi-polymerized tannins will bind with color and flavor compounds, preserving the fruit character through the fermentation process.

## CURRENT PROFILES

HARVEST TANNIN - used during fermentation for color stability and tannin structure

## 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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