



# TOASTED OAK

## Toasted Oak Liquid Tannins BENCH TRIALS



Orders: 800-585-5562 or online at [www.bsgwine.com](http://www.bsgwine.com)



### **BENCH TRIALS – LIQUID OAK TANNINS**

1. Pour 3 x 100 ml samples of wine
2. Use a pipet or dropper (2 drops = 0.1 ml)
3. Sample #1 add 0.05 ml of tannin
4. Sample #2 add 0.1 ml of tannin
5. Sample #3 is your control sample
6. Gently mix
7. Allow a few minutes to rest
8. Evaluate against the untreated sample

### **QUICK CALCULATIONS**

If you selected an addition rate of  
0.1 ml per 100 ml  
= 3.785 ml per Gallon  
= 19 ml per 5 Gallon  
= 227 ml per 60 Gallon  
= 3.785 liters per 1000 Gallons

### **CELLAR APPLICATION**

1. We recommend that you add approximately half of the dose determined by your trials.
2. Wait 24 hours and evaluate the treated wine. Add the remainder of your dose if desired.
3. Add 2 weeks prior to bottling, and recheck filterability indices and stability prior to filtration.

Liquid Oak Concentrate contains only water and tannins from French Oak.  
We extract unique flavors with different toasting methods in a distillery near Cognac, France.

**SLIGHT SEDIMENTATION OCCURS. SHAKE WELL PRIOR TO USE**