

TOASTED OAK CO.

LIQUID OAK TANNIN “ BARREL EXTRACT”

Extracted from Toasted French Oak

Commercial Names reflects a heat process for specific extraction style

COMPOSITION of the OAK TANNIN “ BARREL EXTRACT “

These Tannins are composed mostly of hydrolyzable ellagic tannins from Toasted and Untoasted Oak and purified water. No additives.

Tannin Gallic acid : 205 gr / liter ; Ellagitannin 76 gr / liter ; PH: 3.3 ; Density 1.120

FEATURES

- Primarily use to add structure and mouth feel in RED wine. Those tannins are partially polymerized, softening existing condensed tannin in wine.
- Their addition recreated some of the characters you normally find in a new French Oak barrel.
- “Barrel Extract” is highly condensed, requires thorough mixing before usage, and is fully soluble in wine

APPLICATION :

- Boost wine existing flavors , and adding a citrus and new oak aroma.
- Color stabilization
- Helps fining process.
- Reduces sulfur component by oxydation of ethanethiol and the combination with Thiols-polyphenols.

DOSAGE :

In RED for trial purpose start at 0.25ml / liter of wine and continue in increments of 0.25ml Let stand 1 hr for full result. Dosage amounts to be determined.

INSTRUCTION FOR USE

For adding specifics oak profiles that are Extracted with specific Heat Process and Oak Origins such as :

All Tannins have a rounding effect on structure and a better mouthfeel.

For structure, taste and mouthfeel add after Malolactic fermentation and 2 weeks before bottling, but has worked as well with addition after filtering and before bottling.

Mix thoroughly as some content may have settled. All the tannin is fully soluble in wine.

PACKAGING AND STORAGE:

20 Liter Totes, 1 Liter bottles Keep in cool area, same as wine, It is recommended that “Barrel Extract” be used within a year of purchase as the product is highly condensed. Shelf Life 2 year , Once open and partially emptied the shelf life is reduce to 1 year

NON HAZARDEOUS PRODUCT

Contains only water and Tannin

Product approved for winemaking by the TTB

Legal limit : the residual amount of Tannin (in Gallic Acid) shall not exceed 0.8g /L in white wine and 3.0 g/L in red wine.

On average Barrel Extract Tannin are near 100 g / Liter of Gallic acid when added to wine at 1 / 1000 L that would represent 0.1 gr / L of Gallic acid in white.