TOASTED OAK CO.

ENOLOGICAL TANNIN EXTRACTED FROM FRENCH OAK

Common use levels:

Red Wines, 1 liter tannin
   Treats 1,000 - 10,000 L
   (1 gallon in 1,000 - 10,000 G)

White Wines, 1 liter tannin
   Treats 1,400 - 14,200 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.

Average tannin content of Liquid Oak Tannins 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. These tannins are partially polymerized, softening existing tannins in the wine. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

APPLICATION

- Enhances existing wine flavors
- Aids in color stabilization
- Increased mouthfeel
- Aromatics

INSTRUCTIONS FOR USE

For color protection, add after ML fermentation. For mouthfeel and flavor adjustments add 2 weeks before bottling.

CURRENT PROFILES

VANILLA - adds Cis and Trans Oak-lactone (silky smooth vanillin character)

This profile has a very dense concentration of vanillin, adding a very smooth, almost creamy addition to wine. The rates of use are much lower than other liquid oak profiles.

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