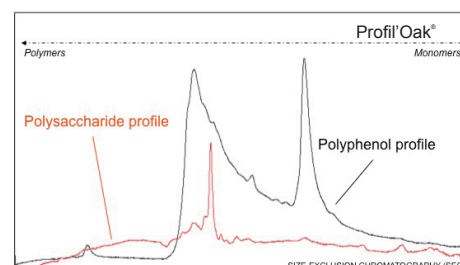


This oenological product enhances structure, providing a tannic, woody character. Suitable for wines naturally low in tannins and/or very sensitive to oxidation (aromas, color). It acts as a redox regulator by rapidly consuming dissolved O<sub>2</sub> and other oxygen species that can damage the wine. It thus protects the color, freshness and intensity of the bouquet.

Recommended to shape wines during maturation, it can protect and stabilize the structure of the wine and prevent reduction.

**Active agents :** 65% eq. oligomeric ellagitannins of *Quercus petraea* duramen (normal phase\*)  
> 65% eq. gallic acid

- ❖ Tannin structure
- ❖ Anti-free radical properties
- ❖ Antioxidative properties
- ❖ Scavenging of sulfur compounds



## Composition

French oak ellagitannins

Appearance: Brown granulated powder  
Solubility: 100%

\* In our research laboratory, our extracts are characterized by molecular screening and the active tannin fraction is determined, which includes all the active, oligomeric forms that are consumed by wine components.

Moisture	< 10%
Ash	< 4%
Arsenic	< 3 ppm
Iron	< 50 ppm
Lead	< 5 ppm
Mercury	< 1 ppm

- |                      |  |                              |
|----------------------|--|------------------------------|
| ❖ Recommended dosage | 1-20 g/hL during maturation  | 1-5 g/hL during fermentation |
| ❖ Type of wines      | Red wines  | White and rosé wines         |
| ❖ Directions for use | Dissolve to 10% in a volume of wine, then incorporate                  |                              |
| ❖ Packaging          | Food-grade aluminum pouch  |                              |
| ❖ Net weight         | 500 g  |                              |
| ❖ Storage            | Store at room temperature, away from light and moisture                |                              |
| ❖ Use-by date        | See the date indicated on the package (3 years after manufacture date) |                              |
| ❖ Recommendations    | Add during a pump-over or transfer to obtain good homogenization       |                              |

Suitable for the production of products intended for direct human consumption in the field of the regulated use in winemaking. In compliance with the International Oenological Codex and the Australian Food Standards Code (Standard 1.3.4).