



ELLAGITAN Chêne

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 Ellagic tannin ideal to stabilize the colour, preserve and highlight
 the varietal aromatic nuances of wine



→ TECHNICAL DESCRIPTION

Wine refinement, also referred to as maturation or *élevage*, is an important stage of the post-fermentative oenological process, which sensibly improves the wine's organoleptic characteristics. The refinement consists in giving a precise direction to the action of oxygen as it spreads throughout the wine during racking and traditional cellar operations; this promotes the polymerization of the anthocyanins with the proanthocyanidins and of these latter ones amongst themselves.

Ellagitan Chêne builds up the potentiality of wine.

Ellagitan Chêne forms the ethanal necessary for binding the anthocyanins to the proanthocyanidins; highly effective in capturing the free radicals which cause oxidation. **Ellagitan Chêne** is used to stabilize colour, mellow astringency, preserve and highlight varietal aromatic nuances, without contributing excessive woody overtones.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin from oak wood.

→ DOSAGE

From 5 to 60 g/hL at every racking.

→ INSTRUCTIONS FOR USE

Dissolve the dose into must or wine and add into the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 g net packs in cartons containing 1 kg.
 5 kg net bags.

