

# Ellagic Tannins

## Ellagitan Barrique Rouge®

Enhances the maturation process, integrates bouquet and aroma of prized red wines

This enological ellagic tannin is extracted from toasted oak wood. The seasoning process always exceeds two years, in accordance with the technique used when producing the most prized barrels. The innovative physical system used for the extraction of tannin, hydrolizes and then precipitates the bitter substances. Its polysaccharidic micromolecules encapsulate the aromatic properties of toasted oak, preventing their dissipation.

**ELLAGITAN® BARRIQUE ROUGE** prolongs aromatic persistency, improves the mellowness and of wines and integrates their aromatic complexity with delicate nuances reminiscent of chocolate and vanilla.

**ELLAGITAN® BARRIQUE ROUGE** increases the efficiency of used barrels optimizing containers utilization; this product offers numerous advantages over Oak Chips:

- it is immediately soluble and does not release undesirable substances, such as resins or bitter compounds;
- it does not promote bacteria or mold contamination;
- there is no wine loss due to wood absorption.

### ● DOSAGE

1/2 - 4 Lbs/1000 gal.

### ● DIRECTIONS FOR USE

Dissolve dose in hot water. Good results are obtained when used in conjunction with **BATONNAGE PLUS® STRUCTURE**.

### ● COMPOSITION

Enological tannin in association with gum arabic. For enological use. Product not derived from GMO.

### ● PACKAGING

1 kg boxes.

## Ellagitan Barrique Blanc®

Highlights the varietal aromas of white and rosé wines

Yellow-brown ellagic tannin, with a soft and velvety taste, ideal for promoting the development of quality white and rosé wines. Besides possessing excellent antioxidant properties with which it preserves varietal aromas, it also develops bouquet complexity by regulating the redox potential during the fermentation and post-fermentation stages. It helps prevent the formation of sulphurous compounds. It is recommended for wine which has had a prolonged contact with the lees. Recommended for white wines following cold skin-contact maceration, which are often rich in polyphenols. Its action stimulates the condensation of grape tannins, reduces coarseness and highlights softness. Wines treated with **ELLAGITAN BLANC®** are intense and complex to the nose thanks to the synthesis of primary aromas with fermentation odors. Wines appear fresh and lively to the palate, void of unpleasant bitterness or tannic harshness, rich in body and with a round taste.

### ● DOSAGE

In white and rosé wines: 1/2 - 2 Lbs/1000 gal.

### ● DIRECTIONS FOR USE

Dissolve the dose of **ELLAGITAN BLANC®** in hot water and add to by circulating.

### ● CONTROLS

The dosage and testing of the product's constituents were conducted by the independent laboratories of the University of Bordeaux. For enological use. In accordance with EC regulations. Product not derived from GMO.

### ● PACKAGING

5 kg (11 lb.) cardboard drums.