



Composition

The NA-AO is a Tannin extracted from American Oak that has been Open-Air seasoned for a minimum of 24 Months and designed for use with both Wines and Spirits. This product is available in Liquid Oak.

Tannins = 25 000 mg/L gallic acid.

General Characteristics

The NA-AO is an ellagic tannin extracted with our properitary aqueous method from Quercus Alba. NA-AO is applicable for White, Red and Rose Wines during ageing as well as many different types of Spirits.

Technological assistant - Oenological product / Customs code = 32019025 - Tannin.

Applications

<u>Ageing :</u>

- Bring new barrel profile
 - American Oak / Medium Toast
 - Increase sucrosity & length in the mouth

<u>Before bottling :</u> - Bring aged character

- Adjust the profile of
- the wine with a fast integration
- Add tannins

Dosage Recommendation

- White Wines : 10 - 50 mL/hL

We do not recommend the using of this product on white wines that contain thiols compounds.

- Red Wines & rosés : 20 100 mL/hL
- Spirits range : 100 500 mL/hL

These figure are indicative, a laboratory test must be carried out, in order to validate the dose of use.

Compliance -

Product approved for Distilling and Winemaking by the TTB. Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in White Wine and 3.0 g/L in Red Wine (in gallic acid). Only tannin which does not impact color may be used. Total tannin shall not be increased by more than 150 mg/L (in tannic acid). For Spirits, please consult legal limits for each individual application.

Efficacy

Liquid : 6 Months under refrigeration between 2 to 5°C.

If the product is not use in the next weeks after delivery, we strongly recommend stabilization with alcohol at 35% abu for a better conservation. This operation is only possible in the spirits industry.

Packaging Available -

Liquid : 20L ; 30L ; 220L ; 300L ; 600L ; 1000L Quantity minimum to order for delivery = 100L

Spider Graph



notes, Honey...

