TECHNICAL DATA SHEET

NA FERMENT

Composition

The NA Ferment is a Tannin extracted from French and European 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 = 100 000 mg/L gallic acid.

General Characteristics

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

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

Applications

Fermentation : - Stabilizing color - Enhancing fruit character - Reducing use of SO2	Ageing: - Bring structure - Add sucrosity - Add tannins

Dosage Recommendation

- White Wines : 2,5 - 15mL/hL

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

- Red Wines & rosés : 5 - 30mL/hL
- Spirits range : 100 - 500mL/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

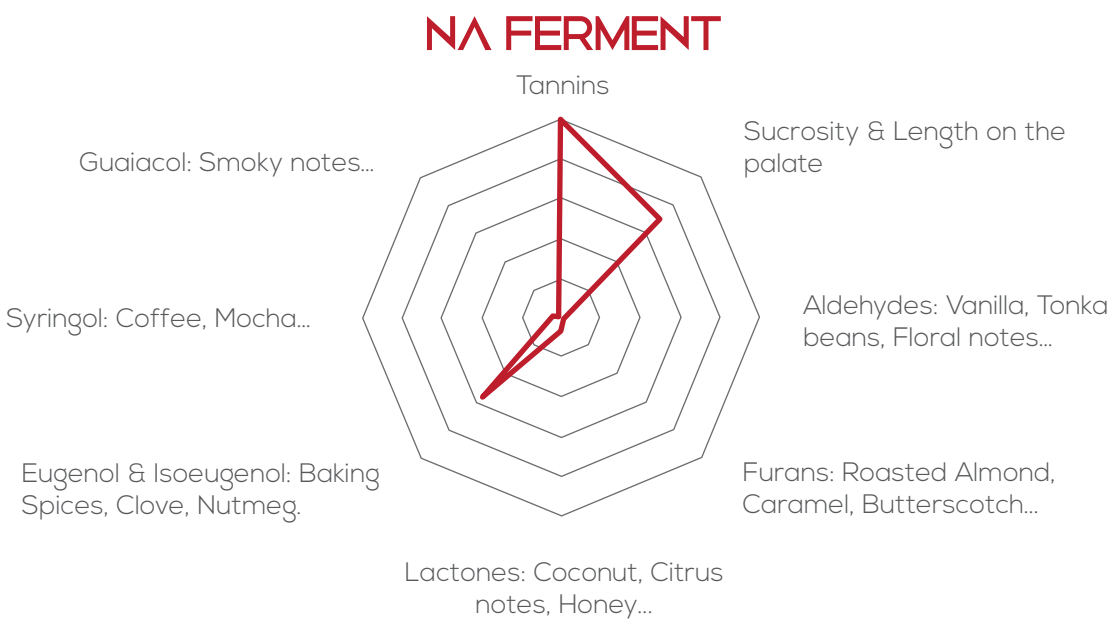
Liquid : 6 Months under refrigeration between 2 to 5°C.

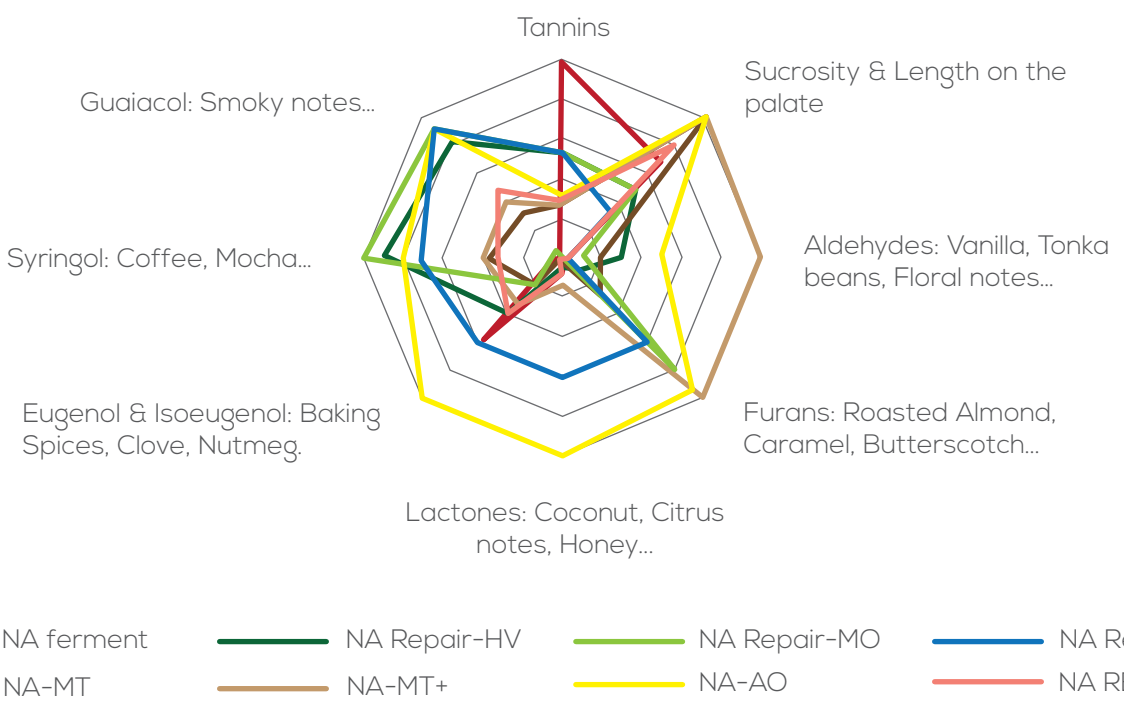
If the product is not use in the next weeks after delivery,
we strongly recommend stabilization with alcohol at 35%abv for a better conservation.
This operation is only possible in the spirits industry.

Packaging Available

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

Spider Graph





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