ELLAGITAN Rouge

Tannin for the treatment of red wines

GMO FREE

⇢ TECHNICAL DESCRIPTION

Ellagitan Rouge is a preparation based on ellagic and proanthocyanidic tannin extracted from toasted oak and quebracho. Use of **Ellagitan Rouge** during crushing and fermentation will assist in preserving the gustative and olfactory freshness of red wines and is ideal to stabilise colour and reduce the risk of unwanted orange-brown hues in the finished wine. **Ellagitan Rouge** may also be used during maturation and refinement to stabilise colour and retain freshness. Its utilisation as a clarifier can assist in reducing the rate of bentonite and of other clarifiers necessary to reach the proteic stability, consequently limiting the color quantity adsorbed by clarifiers in red wines. Tannins can be described as being grape's natural antioxidants, they help to protect the colour and aroma compounds from the action of oxidasic enzymes such as laccase, as well as from the free radicals that are formed by the oxidation of polyphenolic molecules. The stage between grape crushing and the onset of fermentation is crucial, as considerable quantities of dispersed oxygen are present and tannin extraction from grape skin and pips is hindered due to the scarcity of ethanol content. This wealth is trapped in the berry, preventing it from protecting the anthocyanins and capturing the oxygen. The anthocyanins, on the other hand, are rapidly extracted from the skins during this stage making them prone to oxidation just as quickly. The wine maker can avoid this obstacle by adding exogenous tannin that preserves the colouring matter by creating stable bonds and protecting the must from oxidation during the breakdown of sugars into alcohol.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannins, proanthocyanidins tannins.
Ellagic tannins: assist in protecting the wine from oxidation as they are highly prone to oxidation and thus they prevent free radical formation. They stabilize colour and promote the binding of anthocyanins and proanthocyanidic tannins.
Proanthocyanidins: naturally present in the skin, stalks and pips of grapes, they strengthen wine structure and form stable colour compounds with the anthocyanins. They also have a high ability to release aromatic precursors present in wine.

⇢ DOSAGE

From 5 to 60 g/hL.

⇢ INSTRUCTIONS FOR USE

Ellagitan Rouge is to be used in the first stages of red vinification and during must airing.

⇢ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.
5 kg net bags.

Reference: ELLAGITAN_ROUGE_TDS_IT_0250926_OENO_Italy

AEB SPA • Via Vittorio Arici, 104 - S. Polo 25134 Brescia (Italy) • +39 030 23071 • info@aeb-group.com • www.aeb-group.com