# ELLAGITAN

Technological aid based on ellagic tannin, ideal for the treatment of musts and white and rosé wines

GMO FREE

## TECHNICAL DESCRIPTION

AEB has gained broad experience in the development and use of tannins in must and wine treatments through working with winemaking partners for more than 50 years. With its attention constantly focused on excellence and providing solutions to winemaking matters, AEB presents a series of high quality tannins based upon many years of global experience.

Ellagic Tannin are extracted from oak and chestnut wood. Ellagic tannins prevent free radical formation, thus protecting the wine from oxidation. Also used to stabilise colour, as they promote the binding of proanthocyanidinic tannins and anthocyanins.
AEB's versatile and proven range of tannins have the benefit of numerous combinations of enological tannins, to satisfy every need in the winemaking process.

**Ellagitan** provides the ethanal needed for binding anthocyanins with proanthocyanidins, capturing the free radicals which oxidize aroma. Use to stabilise colour and mellow astringency. Enhances refinement and promotes the polymerization of grape tannins. It is derived from vegetable origin.

## COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin.

## DOSAGE

5-60 g/hL at every racking.

The dose to be used is determined by multiplying by 2,5 times the quantity considered appropriate when tasting immediately after the trial addition; this is because **Ellagitan** combines with the components of musts and wines and gives a perfect and stable definition of the aroma and taste only after 2-3 days.

## 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.

5 kg net bags.

Reference: ELLAGITAN_TDS_IT_1250926_OENO_Italy

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