



ELLAGITAN Liquid

.....
 Technological aid based on ellagic tannin ideal for the treatment of musts and wines



→ TECHNICAL DESCRIPTION

Ellagitan Liquid is an ellagic tannin in liquid form. With a soft, velvety and elegant taste, it is ideal for the treatment of musts and white and rosé wines.

In fermentation, it is used both to prevent oxidation and to stabilize the coloring matter. Applied on first-pressing free run juice or during fermentation, it develops particular structural qualities complementing the natural characteristics of wines, enriching them in perfume and taste.

When added into the wines, **Ellagitan Liquid** emphasizes the taste sensations and reduces the risk of oxidation, thus improving the brightness of white wines. It prevents the polymerization of polyphenols, while preserving unaltered the qualities of taste and olfactory freshness of wines, preventing the development of typical bitter notes.

It gives "boisées" notes, which develop the complexity of the bouquet and thus strongly affect the taste of wine, by highlighting notes of vanilla, liquorice and toasted wood.

Being a clarification aid, **Ellagitan Liquid** promotes protein stabilization, allowing reducing the doses of bentonite and other clarifiers. It preserves the natural colloidal structure of white wines, highlights the taste sensations of fullness, by improving the organoleptic characteristics of wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin, potassium bisulphite.

→ DOSAGE

On free run juice or during fermentation: 10 to 20 g/hL. On white and rosé wines: 5 to 30 g/hL depending on the desired effect.

The amount of tannin to be added is calculated by multiplying by 2,5 the amount determined by tasting immediately after the addition, as Ellagitan is combined with the components of the must and wine, stabilizing in the space of 2-3 days.

→ INSTRUCTIONS FOR USE

Dissolve the amount of **Ellagitan Liquid** in must or wine and add into the mass by pumping over.

→ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct light and heat.

5 kg net drums in cartons containing 20 kg.

25 kg net drums.

