



# ELLAGITAN Chêne

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 Ellagic tannin ideal to stabilize the colour, preserve and highlight  
 the varietal aromatic nuances of wine  
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## → TECHNICAL DESCRIPTION

The 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

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 Chêne** forms the ethanol necessary for binding the anthocyanins to the proanthocyanidins; highly effective in capturing the free radicals which cause oxidation to stabilise colour, mellow astringency, preserve and highlight varietal aromatic nuances, without contributing excessive woody overtones. French oak wood origin.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Ellagic tannin from oak wood.

### → DOSAGE

From 5 to 60 g/hL at every racking.

### → 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.

500 g net packets in 1 kg net cartons.

5 kg net bags.

