



EB XO

Technological aid based on
ellagic tannin extracted from
toasted oak wood

Identity card

Type: preparation based on ellagic tannin.

Origin: toasted oak wood.

Action mechanism: to form the ethanal necessary for binding the anthocyanins to the proanthocyanidins. It also effectively captures the free radicals oxidizing the aroma. It is also indicated to attenuate the astringency, preserve and highlight the varietal aromatic notes.

Suitable for: stabilizing the colour, preserving and bringing out the aromatic notes of the wine, for the finishing of wines before bottling or refinement.

Doses of utilization: 5-60 g/hL.

When it should be used: for the finishing of wines before bottling or during refinement.

Modalities of utilization: dissolve the dose into must or wine and add into the mass by pumping over.

Main features

- ▶ The treated wines are easier to be perceived at the taste and this makes them readily appreciated by the market.
- ▶ We can feel a toasted, spiced and citrus note, with tropical, fresh and fruity aromas.
- ▶ In certain wines, it highlights the notes of plum and red fruit and has a light hint of balsamic and lime.
- ▶ It is very particular because it goes from spicy to sweet, is aromatically complex and is characterized by a very wide bouquet.
- ▶ In some wines, we can perceive a note of tea and floral aroma (jasmine tea).
- ▶ The taste turns out to be with a balanced tannin content, while intense at the nose.
- ▶ It is consistent between nose and mouth (what is perceived at the nose is found in the mouth).

Organoleptic descriptors



Bouquet of fresh flowers



Citrus fruits



Citrus blossom



White chocolate



Cocoa butter

