



ELLAGITAN Grand Rouge

Multi purpose tannin to be used from vinification to refinement



→ TECHNICAL DESCRIPTION

Tannins play a fundamental role in the fermentation of red wines as they enhance colour stabilisation, have an antioxidant effect and add aromatic nuances to the wine.

The innovative feature of **Ellagitan Grand Rouge** is that it can be used also after fermentation. The special highly-purified production system gives a highly reactive tannin that features excellent quality organoleptic properties.

Ellagitan Grand Rouge combines good aromatic sensation with excellent support for all those fermentation aromas that, by blending ideally with the aromatic properties of oak, create a complex, persistent bouquet.

The gustative result is highly appreciable, thanks to the mellowness of the wines obtained using this preparation, which enhances the sweet notes of the grapes.

The use of this tannin during vinification helps preserve the anthocyanins by favouring polymerisation with endogenous and exogenous tannins, both during the fermentation and wine refinement process, thanks to the reactivity of tannin with oxygen and consequent production of acetaldehyde, which ensures the preservation of purplish hues.

The ideal use of this tannin during fermentation consists of making 2-3 additions after the development of at least three alcoholic degrees.

Distinctive mellowness combined with great reactivity makes it possible to make additions during wine refining in order to enhance the taste and give body to the wine. The use of **Ellagitan Grand Rouge** associated with oxygenation prevents the onset of reduced notes and helps eliminate them, if present, without affecting the aromatic properties of the wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Blend of ellagic tannins.

The product does not originate from genetically-modified organisms (GMOs).

Ellagitan

These tannins are extracted from oak and chestnut wood at varying degrees of toasting.

They prevent the formation of free radicals, thus preserving wine from oxidation.





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→ DOSAGE

On must during fermentation: 10-30 g/hL.

During refining: 10-20 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose of **Ellagitan Grand Rouge** into must or wine and add to the mass by pumping over.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 1 kg.

5 kg net bags.