

TERR - Liquid Oak Tannins

Commercial Names reflects a heat process for specific extraction style



Common use levels:

Red Wines
0.5 Liter of Tannin for 1000 L
(1/2 gal./ 1000 Gal,)

White Wines
0.3 liter for 1000 L
(1/3 gal. for 1000 Gal)

Bench trial are recommended for white wine. Over dosage could cause turbidity.

This product is approved for winemaking by the TTB.

Legal Limit: the residual amount of Tannin (in Gallic Acid) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wine.

Our Tannin on all our liquid Oak are near 100 g/Liter of Gallic acid when added to wine at 1/1000 L that would represent 0.03 gr/L in white and 0.05 gr/L in red.

Contains only water and tannin.

Composition

Those Gallo Tannin are composed mostly of Ellagic tannins and Gallic Tannins in a concentrated liquid form. Gallic Acid : 120 gr Liter; Acid Ellagic: 1120 mg/L; Acid Vanillic: 263 mg/ L; PH : 3,10 - Density: 1.090

Features

Primarily use to add a taste of smokiness, similar to a heavy charred toasted oak barrel. It can be used with white and red wine. This TERR with tannins that are already polymerized and add more softness, rather than harshness, from a typical tannin addition. They simulate the smell of smoldering fire from the oak. It is also useful in accelerating the polymerisation of condensed tannin coming from seed and oak barrels which can take years to softened.

It reduces the need of sulfur component due to the oxydation of ethanethiol and the combination with Thiols-polyphenols.

Application

It increases the furfural level similar to a very charred toasted oak barrel. It makes a product well adapted to consume with specific food products.

It improves: color stabilization, fining process, and reduces sulfur component.

Instructions for use

For structure, taste and mouthfeel add after malolactic fermentation and 2 weeks before bottling. TERR has worked as well with addition after filtering and before bottling.

Packaging and Storage

Available in 20 Liter totes. Store in cool cellar temperatures. Shelf life is 2 years unopened, and 1 year if opened and partially emptied.

If in doubt about older stock, send us a sample and we will evaluate it for you.



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For technical assistance:
Please visit our website
bsgwine.com
or call 800.585.5562