

# VXP - Liquid Oak Tannins

## Enological Tannin Extracted from French Oak



Common use levels:

Red Wines, 1 liter tannin  
Treats 1,000 L  
(1 gallon in 1,000 G)

White Wines, 1 liter tannin  
Treats 3,000 L

Bench trials are recommended for best results. Assess color and clarity of trial samples.

This product is approved for use by the TTB.

Legal Limit: the residual amount of tannin (as gallic acid) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wines.

Average tannin content of Liquid Oak Tannins expressed as gallic acid is approximately 100 g/liter.

Addition of 1 L / 1,000 L wine results in an addition of 0.1 g/L of gallic acid.

## Composition

This Gallo Tannin is composed of Ellagic tannins and pro-anthocyanidic Tannin concentrated in liquid form.

## Description

Primarily use to add structure and mouth feel to white wine and red wine. The tannins in VXP are already polymerized, and they add more softness rather than harshness from a typical Tannin addition. This tannin contains an addition of pro-anthocyan from Grape skin and seeds with an extended maceration. It will increase the fruit flavor of the wine. Reduces sulfur component by oxidation of ethanethiol and the combination with Thiols-polyphenols.

## Application

- Increase FRUIT Level in wine
- Color stabilization
- Helps fining process.
- Reduces sulfur component

## Instructions for use

For adding oak profiles that are extracted with specific Heat Process and Oak origins: For color protection add at start of fermentation. For structure, taste and mouthfeel add after Malolactic fermentation and 2 weeks before bottling, but has worked as well with addition after filtering and before bottling.

## Packaging and Storage

Available in 20 Liter totes and 1 Liter bottles. Store in cool cellar temperatures. Shelf life is 3 years unopened, and 1 year if opened. Shelf life can be extended on opened containers to 2 years by keeping it stored under 55° F. If in doubt about older stock, send us a sample and we will evaluate it for you.



474 Technology Way  
Napa CA 94558  
800.585.5562

For technical assistance:  
Please visit our website  
[bsgwine.com](http://bsgwine.com)  
or call 800.585.5562