

AOUP - Powdered Oak Tannins

Premium Enological tannin



TOASTED OAK

6.25-25 g/hL, or 0.5-2.0 lb/1000G

Lab and commercial trials are recommended to determine optimal dosage rates.

Composition

Premium Enological tannin derived from untoasted American oak wood.

Description

High quality tannins, derived from naturally seasoned American Oak (*Quercus Alba*) heartwood via aqueous extraction followed by spray drying. Use to impart American oak character and provide antioxidative protection for red and white wines.

Application

- Aromatics
- Increased mouthfeel and finesse
- Protects against oxidation and preserves freshness
- Aids in color stabilization
- Helps reduce the impact of reductive characters in wine
- Supplemental source of ellagic tannin when using second year or older barrels

Instructions for use

Gradually dissolve add Toasted Oak Powdered Tannin in a small volume wine and mix well into final volume once dissolved. Proceed with normal ageing and racking protocols after addition. BSG recommends addition three weeks prior to bottling and checking protein stability after each addition, especially in wines treated with CMC.

Profile

Contributes vibrant lactone/coconut and spice/fresh wood aromas with fresh acidity and medium mid-palate.

Packaging and Storage

Available in 250g and 1 kg bags. Store in a cool, dry place and reseal open packs carefully.

Bench trial preparation

Prepare a 3% stock solution by dissolving 3 grams of Toasted Oak powdered tannin in 100ml of deionized or distilled water.

Use a bracketed trial determine the appropriate rates of addition per desired effect.

Addition Rate (g/Lt)	Rate at #/1000 Gallons	mLs of stock solution per sample
5	0.42	0.2
10	0.83	0.3
15	1.25	0.5
25	2.08	0.8



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