ŒNOTAN SÉLECTION

Technical sheet
Ref. OENOTAN SELECTION AUTHENTIQUE

PRODUCT DESIGNATION

Oenological tannins Ref. OENOTAN SELECTION AUTHENTIQUE
Technological aid
(Customs list : 32 01 90 20 00)

RAW MATERIAL & PROCESS

Heart of french oakwood (sessile oak, pedunculate oak and/or cross-breed species), naturally dried
Demineralized water by osmosis
Aqueous extraction of oak compounds at atmospheric pressure

CARACTERISTICS

Aspect : dark brown
Taste : tannic
Physical chemical analysis : provide at each delivery

WINE APPLICATIONS

Integration of CO_2 for effervescents in shipping liquor
Increase mouthfeel in the mid-palate
Reinforcement of fruity character
Integration alternative and barrels
Bonding, clarification

PROTOCOL AND RECOMMENDED DOSES (0.5 to 10 g/hl for tasting)

1) Dilute OENOTAN SELECTION « Vinification » with water at 35° C, to obtain a solution
2) Add solution in wine previously prepared (before final filtration)

STORAGE

Our products do not contain any preservative. Keep in a fresh storage (<20° C) in an inert material protected from humidity within the use by date on the packaging

PACKAGING

Our products can be packaged, as per two weight : 250 gr and 1 Kg

Sales contact
adv@biossent.fr

File# : FTOA-V03
Application date : 12/01/2024

Freeze-dried oak extract is subjected by regulation. Contact competent authorities before any use..
Also please refer to the using brochure provided for more informations.
Our products are referenced to www.intrants.bio.