ELEVAGE BOUQUET

LIQUID TANNINS

Wine

General features

Elevage Bouquet is a liquid preparation formulated with condensed tannins and proanthocyanidins designed to enrich wines with vibrant black cherry, berry and cherry flavors. This product is particularly suitable for enhancing rosés and young red wines or for livening up wines that may be flat or lacking in character. The blend of tannins has been carefully balanced to ensure harmonious results when added to different types of wines.

Key features:

- Rapid interaction: due to its degree of polymerization, Elevage Bouquet is able to rapidly interact with macromolecules in the wine, imparting structure and smoothness to the final product.
- Oxidation prevention: this product is effective in preventing oxidation and browning of wines, as it readily interacts with oxidative enzymes, blocking their action.
- Aroma enhancement: Elevage Bouquet is particularly suitable for improving the aroma of wines, imparting notes of cherry and black cherry.
- Defect correction: it can be used to correct any oxidative or off-flavors in wines.
- Oxidation protection: this product offers additional protection against oxidation, helping to maintain the freshness and liveliness of wines.

Composition

Tannin extracted from fresh red grapes
Cherry tannin
Coformulants

Dosage

5-20 g/hl during refinement.

How to use

Disperse Elevage Bouquet directly into the wine at a ratio of 1:10, mixing well until the product is completely dissolved. Add to the mass to be treated during pumping over. Add Elevage Bouquet at the fining stage up to 5 days before bottling. Ensure protein stability of the wine and filterability in case you want to use Elevage Bouquet in the final stage, just before bottling.

Packaging and storage

1 kg bottle.
Store in a cool, dry place away from heat sources.

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