OAK TAN POWDER

POWDERED TANNINS

Wine

General features

Oak Tan Powder is used to impart specific oak characteristics to wines. Some important information about this product:

- Medium + toasted oak: Oak Tan Powder is obtained from French (W) or American (R) medium + toasted oak. This means that the oak wood has been toasted at a relatively high temperature, which affects the release of flavor compounds and characteristics that are transferred to the wine.
- Effects on wine: when used in the winemaking process, Oak Tan Powder introduces the typical characters of premium oak wood into the wine. This can include improvements in wine color, a positive organoleptic impact with increased mouthfeel, and the addition of depth and body to the wine.
- Use at different stages: Oak Tan Powder can be used at different stages of wine production. During fermentation, it can help reduce vegetal characters in the wine, bind color and improve structure. When used post-fermentation, it can impart toasted oak components to the wine in a more delicate and elegant way. It can also be added just before bottling to adjust the hint of toastiness in a lingering way or correct aromatic notes.
- Natural origin: this oak powder is extracted exclusively from Quercus species, without undergoing enzymatic, chemical or physical treatments other than heating. In addition, Oak Tan Powder contains no artificial flavors.

Composition

French (W) or American (R) oak powder seasoned for 24 months, unroasted, thermally disinfected.

Dosage

50 to 300 g/hl.
Preliminary laboratory tests are recommended to assess the desired organoleptic contribution and contact time.

How to use

It can be added directly into the barrel.

Packaging and storage

1 kg bag.
Store in a cool, dry place.

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essedielle srl
S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

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