TONNEAU LIQUID

LIQUID TANNINS

Wine

General features

Tonneau Liquid is an oenological preparation based on high-quality ellagic tannin extracted from toasted oak wood. Characteristics and applications of Tonneau Liquid include:

- Extraction from toasted wood: Tonneau Liquid is obtained from high-quality toasted oak wood. This extraction process aims to capture the desired characteristics of roasted wood, such as notes of cocoa, vanilla, caramel, and coffee.
- Structure and smoothness: this preparation contributes structure and smoothness to wines. The presence of ellagic tannins can help stabilize the bond between anthocyanins (the pigments responsible for color in wines) and proanthocyanidins, improving the overall structure of the wine.
- Variety of toastings: Tonneau Liquid has been formulated to include a variety of French oak toastings, taking into account the aromatic tendencies associated with each toast. This makes it possible to offer a diverse range of aromatic characteristics, depending on winemaking preferences and needs.
- Applications: Tonneau Liquid can be used at different stages of winemaking. It can be added at the end of fermentation or during the aging period. It is particularly useful during the racking of structured red wines, as it helps protect the wine's aroma from oxidation by capturing free radicals that could compromise aromatic quality.

Composition

Toasted French oak tannin

Dosage

20-50 g/hl at the fining stage
5-30 g/hl in finishing and pre-bottling stage.

How to use

Use Tonneau Liquid on protein-stable wines to avoid cloudiness.
Disperse Tonneau Liquid directly into 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 Tonneau Liquid at the aging stage, up to 15 days before bottling. Shake the package before use.

Packaging and storage

1 kg bottle.
Store the product in the refrigerator.
After opening close the bottle tightly.

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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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