

Toasted Oak | BSG - Liquid Tannin Samples

FENF (Fruit Enhancer Fresh)

FENF is a concentrate with 80 g of tannin / liter of concentrate. It adds structure as well as a softening, rounding, aging effect on red & white wine, often reducing any vegetative character. This profile delivers the slightly citrus, lively character of fresh French oak.

Usage: Variable use from 0.25 to 1 gal / 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 100 g/liter

FEXP (Fruit Enhancer Express)

The primary use is to add structure and mouthfeel to red and white wines. These tannins are partially polymerized, softening existing tannins in the wine. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

Usage: Variable use from 0.25 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 110 g/liter

FENP (Fruit Enhancer Plus)

This is an exciting new red wine product. Oak plus proanthocyanins concentrate, delivers the succulent fullness of cherry/berry character to many red wines. FENP concentrate “wakes up” the fruity and berry character in Syrah and other classic red blends.

Usage: Variable use from 0.25 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 80 g/liter

VXA (Vanilla)

With 80 g of tannin / liter, VXA has a denser concentration of the vanillin present in oak. It gives a slight VXA accent and provides a very smooth, almost creamy, addition to wine.

Usage: Variable use from 0.5 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 100 g/liter

VXP (Vanilla Peach)

Containing an addition of pro-anthocyanin from grape skins and seeds with an extended maceration, VXP increases the fruit flavor of red and white wines.

Usage: Variable use from 0.5 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 100 g/liter

MKA (Mocha)

MKA has 10 g of tannin / liter of concentrate. It brings out the character of a heavy toast barrel, slightly smokey with chocolate-coffee undertones.

Usage: 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 50 g/liter



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TERR (Terrior)

Used to add structure & mouthfeel to both red & white wines, the already polymerized tannins add a softness rather than harshness. It increases the “earthy” tones and reduces the sulfur component by oxidation of ethanethiol and combination with thiols-polyphenols.

Usage: Variable use from 0.25 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 100 g/liter

BRLX (Barrel Extract)

This is a highly condensed finishing tannin. Use in very low dose levels in red wines. Adds structure and mouthfeel. Tannins are partially polymerized, softening the existing condensed tannins in the wine. BRLX requires thorough mixing before use. Fully soluble in wine.

Usage: Variable use from 0.25 to 1 gal per 1000 gall of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx 100 g/liter

NAT MED PLUS FO (New Ageing Tannin French Oak)

High quality tannins derived from naturally seasoned French Oak (*Quercus robur*, *Q. petraea*) heartwood. Vanilla, caramel with slight new barrel aromas. Soft medium structure.

Usage: Variable use from 0.5 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx TBC g/liter

NAT MED PLUS AO (New Ageing Tannin American Oak)

High quality tannins derived from naturally seasoned American Oak (*Quercus alba*) heartwood. Use to impart vanilla and citrus oak character, and to provide antioxidative protection for red, rosé, and white wines. Soft medium structure.

Usage: Variable use from 0.5 to 1 gal per 1000 gal of wine.

Tannin Content (Expressed as Gallic acid equivalent) \approx TBC g/liter

Liquid Oak Extract contains only water & tannins from French Oak.
We extract unique flavors with different toasting methods
in a distillery near Cognac, France.

NAT Med Plus AO is the only profile extracted from American Oak.



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How to do bench trials

CELLAR APPLICATION

1. We recommend that you add approximately half of the dose determined by your trials.
2. Wait 24 hours and evaluate the treated wine. Add the remainder of your dose if desired.
3. Add 2 weeks prior to bottling, and recheck filterability indices and stability prior to filtration.

BENCH TRIALS – LIQUID OAK TANNINS

1. Pour 3 x 100 ml samples of wine
2. Use a pipet
3. Sample #1 add 0.05 ml of tannin
4. Sample #2 add 0.1 ml of tannin
5. Sample #3 is your control sample
6. Gently mix
7. Allow a few minutes to rest
8. Evaluate against the untreated sample

QUICK CALCULATIONS

If you selected an addition rate of
0.1 ml per 100 ml

- = 3.785 ml per Gallon
- = 19 ml per 5 Gallon
- = 227 ml per 60 Gallon
- = 3.785 liters per 1000 Gallons

Product is stable if stored in cellar conditions. We recommend a 2 week resting period before bottling, to allow time to check filterability indices and product stability prior to filtration. Add to wine post-fermentation to preserve fresher aromas.

Pack Size: 1 Liter, 10 Liters, 20 Liters (1,000L units available upon request)

Slight sedimentation occurs. Shake well prior to use. These products have been approved by the TTB. Copy of approval letter available upon request.

Bench Trials are recommended for best results. Assess color & clarity of the trial sample.

Legal Limit: the residual amount of tannin (as gallic acid) shall not exceed 0.8g/L in white wine and 3.0g/L in red wines.

≈100 g/liter the addition of 1 gallon / 1000 gallons wine results in an addition of 0.1 g/L of Gallic acid.

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