



trū / tan

INNOVATIVE OAK TANNINS

Create complexity and enhance the quality of your wines

What makes trū/tan unique is our oak, directly sourced from the same forest regions as premium oak barrels and then precisely toasted through our exclusive process.

To create complexity and enhance the quality of your wines, explore our powder and liquid innovative oak tannin blends.

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POWDER TANNINS

proprietary blends of gallo- and ellagitannins

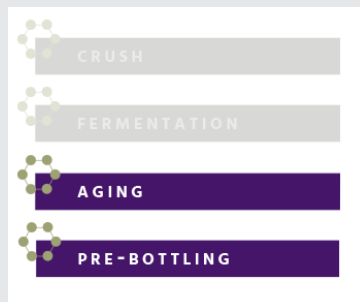
Specifically formulated for use at different stages of winemaking, our powder tannins are directly sourced from the same forest regions as premium oak barrels and then precisely toasted through our exclusive process.

fi / FRUIT INTENSIVE

This tannin blend was developed with fermentations in mind—its high tannin content helps preserve aromatics in whites and benefits color stability in reds. trū/tan fi is also useful during finishing at lower dosage rates to accentuate fruit by bringing it to the forefront of the aromatic profile. The tannin addition preserves aromatic character through antioxidant reactions and increases overall structure

fi is a hydrolysable blend of gallotannins and ellagitannins, with a total tannin range of 85% to 90%.

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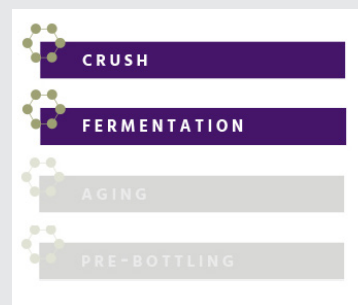


f² / FERMENTATION FINISHING

A blend that has a total tannin range from 75% to 80%, making this product ideal for fermentation of red and white musts.

With this high tannin content, it will prevent oxidation, protecting white wines from browning, as well as fermentations of grapes from laccase activity. It improves mouthfeel and texture in white wines and has subtle effects in red wines.

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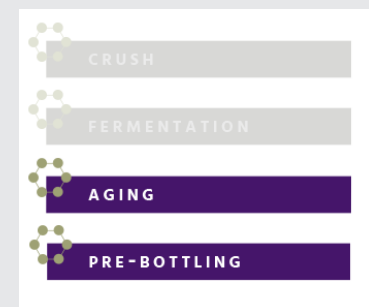


rf / RESERVE FORMULA

When more complexity and better middle palate is desired, trū/tan rf is the product of choice because of its greater contribution to polymerization. It is ideal for balancing the structure of reserve wines.

This hydrolysable tannin blend of gallotannins and ellagitannins has a total tannin range from 65% to 70%, it is a perfect product for aging and finishing.

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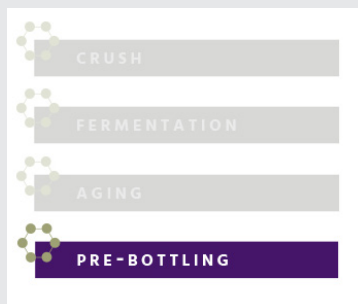
proprietary blends of gallo- and ellagitannins

ib / INTEGRATION BOOST

trū/tan ib is a blend of 70% to 75% tannin designed to enhance fruit perception by providing a rich sweetness to the aromatic character and flavor of whites, rosés and red wines.

The proprietary toasting method of the oak results in a polyphenol profile that rapidly integrates with the native grape tannins, complementing their structure by reacting with them to create new, complex tannins that are velvety and smooth. Due to its high reactivity, trū/tan ib acts quickly to make wines ready for bottlings sooner. Use at any point during maturation.

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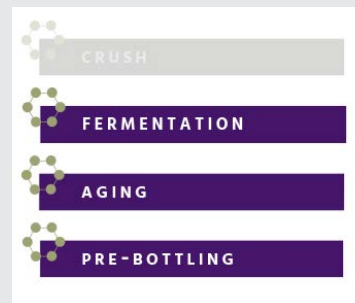


vf / VINIFICATION FORMULA

This blend with total tannin from 70% to 75% increases protein stabilization, improves structure and protects the wines from oxidation during aging. The polyphenolic composition of the wines will be improved and stabilized by the use of trū/tan vf during aging and finishing.

trū/tan vf is a versatile tannin that can be used in any step of the vinification process of red and white wines.

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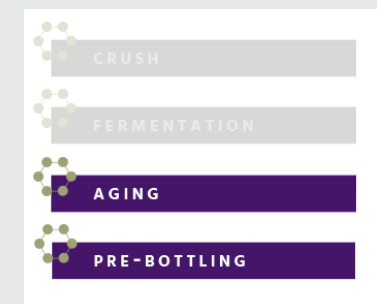


vb / VOLUME BOOST

Even at the lowest of addition rates, trū/tan vb offers an increase in volume and added roundness to the mouthfeel. The fruit becomes more complex in aroma, and the mid-palate is broadened through the preservation of varietal characters. The life of the wine is also extended.

This blend contains between 68% to 73% total tannin and is well suited to both aging and pre-bottling.

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AQUEOUS TANNINS

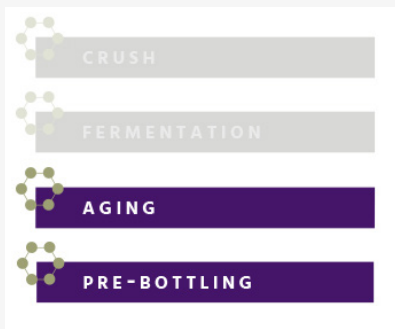
unique blends of oak derived ellagitannin and gallotannin

Our entirely oak derived, aqueous tannins retain all of the aromatic freshness and potency of the stave quality oak while maximizing ease of application.

aquadolcé

aquadolcé immediately lifts the aromatic character of white or red wine by providing a rich, bright sweetness to both the bouquet and palate when used during finishing or pre-bottling.

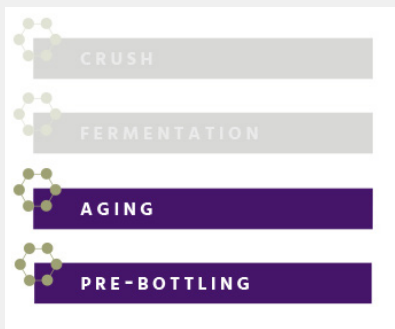
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aquatexture

aquatexture helps balance the fruit and structure of wines, bringing just the right amount of barrel aromatics, toast, roundness, complexity and structure when used during aging or finishing.

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Please contact your Oak Solutions Specialist if you are interested in receiving a sample kit or visit:
oaksolutionsgroup.com/sample-kits



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