



Tannins for Wines, Beers and Spirits

TECHNICAL DATA SHEET

« **CONSTRUCT** »

Composition :

The CONSTRUCT is a Tannin extracted from French Oak that has been Open-Air seasoned for a minimum of 24 Months and designed for use with both Wines and Spirits. This product is available in Liquid and Freeze-Dried formulations.

General Characteristics :

The CONSTRUCT is an ellagic tannin extracted with our proprietary aqueous method from both Quercus Robur and Quercus Petraea. CONSTRUCT is applicable for White, Red and Rose Wines during fermentation and ageing as well as many different types of Spirits.

Technological assistant - Oenological product / Customs code = 32019025 - Tannin.

Applications :

Fermentation :

- Stabilizing color
- Enhancing fruit character
- Reducing use of SO₂

Ageing:

- Bring structure
- Add sucrosity
- Add tannins

Dosage Recommendation :

- White Wines : 5 - 20mL/hL
We do not recommend the using of this product on white wines that contain thiols compounds.
- Red Wines & rosés : 10 - 50mL/hL
- Spirits range : 100 - 500mL/hL

These figure are indicative, a laboratory test must be carried out, in order to validate the dose of use.

Compliance :

Product approved for Distilling and Winemaking by the TTB.

Legal Limit: The residual amount of tannin shall not exceed 0.8 g/L in White Wine and 3.0 g/L in Red Wine (in gallic acid). Only tannin which does not impart color may be used.

Total tannin shall not be increased by more than 150 mg/L (in tannic acid).

For Spirits, please consult legal limits for each individual application.

Efficacy :

Liquid : 6 Months under refrigeration between 35 and 41° Farenheit.

Freeze Dried : 3 Years in Cellar conditions.

Packaging Available :

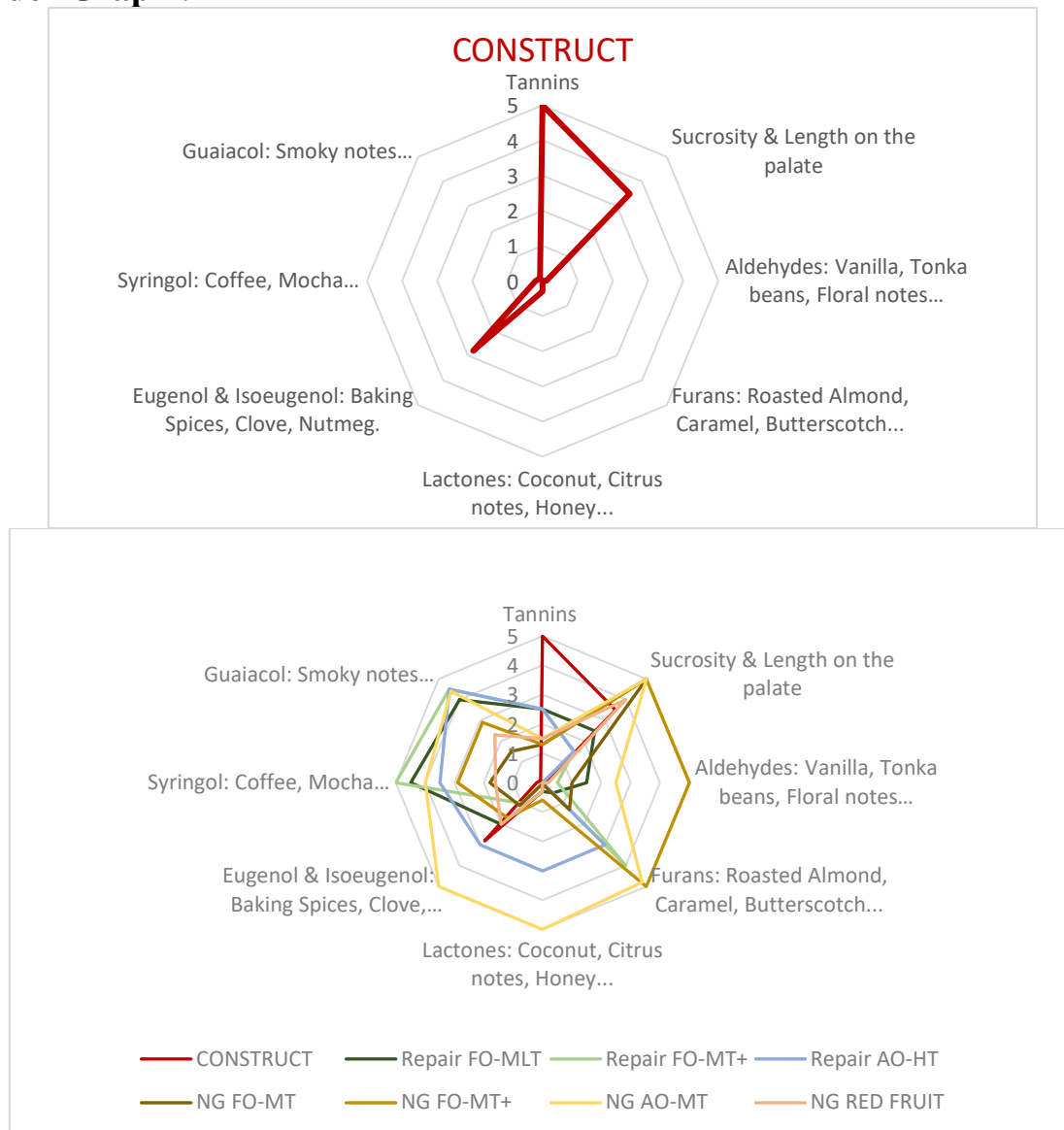
Liquid : 1L +

Freeze Dried : ¼ kg +

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Spider Graph :



This product is proudly represented in North America by:



www.cheneetfils.com

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