



Tannins for Wines, Beers and Spirits

## TECHNICAL DATA SHEET

« NG AO-MT »

### Composition :

The Next Generation AO-MT is a Tannin extracted from American 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 NG AO-MT is an ellagic tannin extracted with our proprietary aqueous method from Quercus Alba. Next Generation AO-MT is applicable for White, Red and Rose Wines during ageing as well as many different types of Spirits.

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

### Applications :

Ageing:

- Bring new barrel profile – American Oak / Medium Toast
- Increase sucrosity & length on the palate
- Add tannins

Before bottling:

- Bring aged character
- Adjust the profile of the wine with a fast integration

### Dosage Recommendation :

- White Wines : 50 - 500mL/hL
- Red Wines & rosés : 100 - 600mL/hL
- Spirits range : 600 - 2000mL/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.

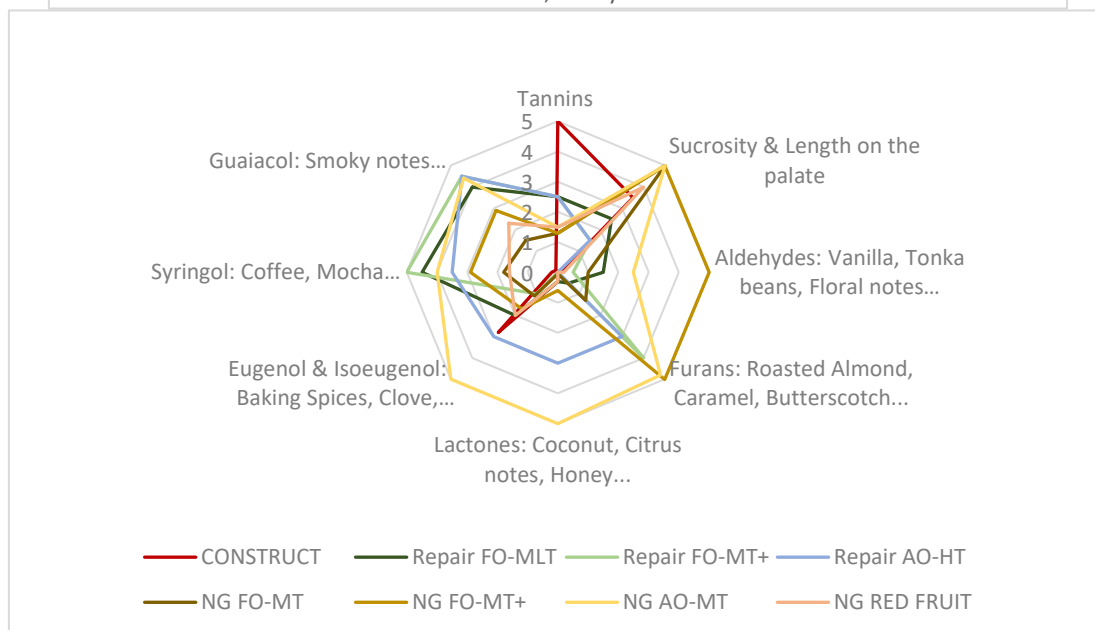
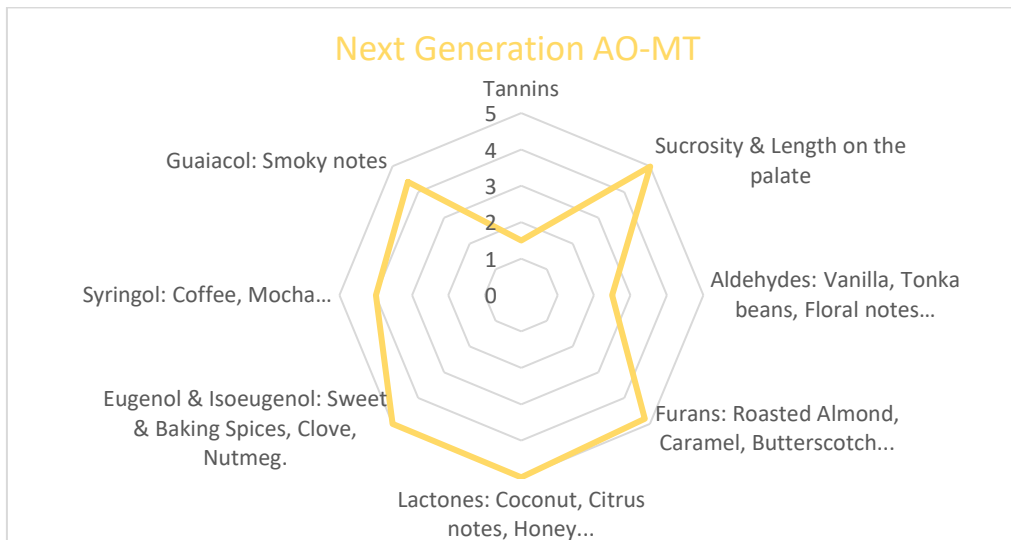
**Packaging Available :**

Liquid : 1L +  
Freeze Dried : ¼ kg +

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DATA SHEET**

« **NG AO-MT** »

**Spider Graph :**



*This product is proudly represented in North America by:*



[www.cheneetfils.com](http://www.cheneetfils.com)

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