



Tannins for Wines, Beers and Spirits

TECHNICAL DATA SHEET

« NG RED FRUIT »

Composition :

The Next Generation RED FRUIT is a Tannin extracted from French Oak & Wild Cherry Wood 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 RED FRUIT is an ellagic tannin extracted with our proprietary aqueous method from both Quercus Robur, Quercus Petraea & Prunus Avium. Next Generation RED FRUIT is applicable for Red and Rose Wines during ageing as well as many different types of Spirits.

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

Applications :

Ageing:

- Enhance fruit character
- Bring Red Fruit notes
- Increase sucrosity & length on the palate
- Add structure
- Add tannins

Dosage Recommendation :

- Red Wines & rosés : 50 - 500mL/hL
- Spirits range : 500 - 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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Spider Graph :



This product is proudly represented in North America by:



www.cheneetfils.com

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