

TECHNICAL **DATA SHEET**

Liquid Oak Extracts

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 Oak.

Tannins = 25 000 mg/L gallic acid.

General Characteristics :

The NG AO-MT is an ellagic tannin extracted with our properitary 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 = 32019020 - 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 :

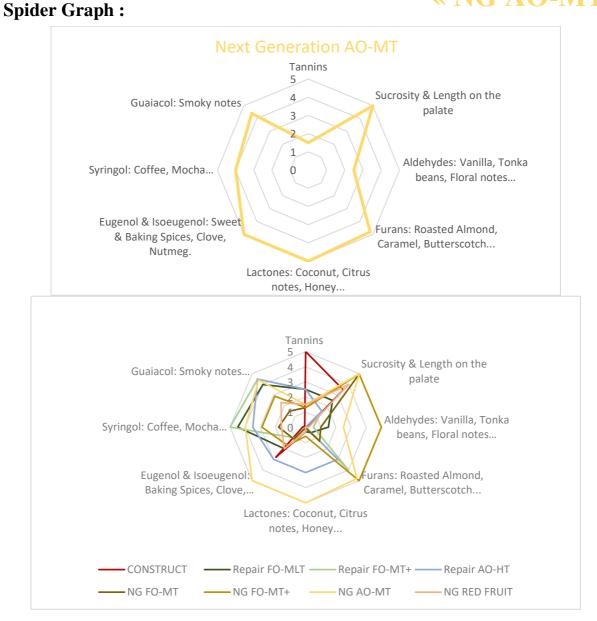
Liquid : 6 Months under refrigeration between 35 and 41° Farenheit.

Packaging Available :

Liquid : 1L +

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« NG AO-MT »



This product is proudly represented in North America by:



www.cheneetfils.com

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TDS OAK CONCENTRATE- REF : NG AO-MT - 1/1/2023