

# **TECHNICAL**

#### **Liquid Oak Extracts**

#### **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 Oak.

Tannins = 25 000 mg/L gallic acid

#### **General Characteristics :**

The NG RED FRUIT is an ellagic tannin extracted with our properitary 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 = 32019020 - 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 :**

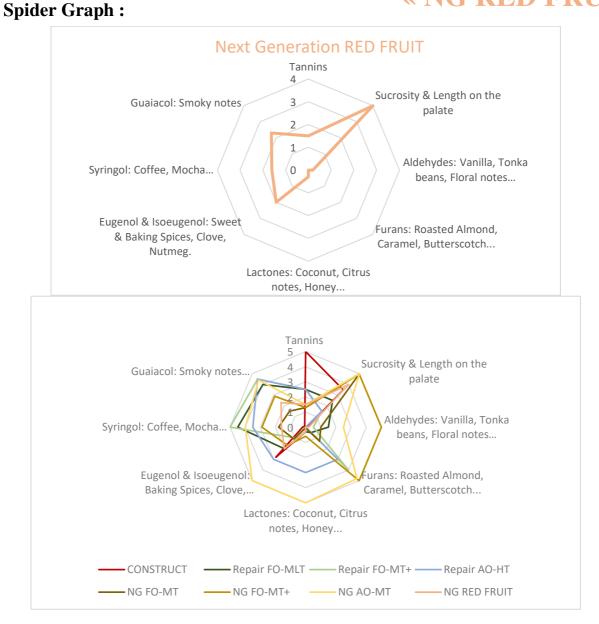
Liquid : 6 Months under refrigeration between 35 and 41° Farenheit.

#### **Packaging Available :**

Liquid : 1L +

### TECHNICAL DATA SHEET

## « NG RED FRUIT »



This product is proudly represented in North America by:



www.cheneetfils.com

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TDS OAK CONCENTRATE- REF : NG RED FRUIT - 1/1/2023