



PROTOCOL FOR SETTING UP TRIALS via the OENOKIT

The objective of this test protocol is to evaluate the organoleptic impact of oenological tannins through a simple and reproducible methodology. It also makes it possible to **extrapolate the results** obtained from **the use of chips and tank staves**, as these products share the same base of composition and concentration of phenolic compounds.

The conversion table below maps the different application formats.

USUAL DOSAGES OF TANNINS USE. *Dosage to be refined with your consulting oenologist*

White Wines	Red Wines	Dosage Rate	Chips	Staves		Finishing Tannins	
				7mm	18 mm	Powder	Liquid
Slightly Oaky	Slightly Oaky	100 gr/HL	100 gr/HL	0,50 Stave/HL	0,20 Stave/HL	0.01 gm/HL	7 ml/HL
Oaky		150 gr/HL	150 gr/HL	0,75 Stave/HL	0,30 Stave/HL	0.02 gm/HL	10 ml/HL
	Oaky	200 gr/HL	200 gr/HL	1,00 Stave/HL	0,40 Stave/HL	0.03 gm/HL	13 ml/HL
Oaky intense		250 gr/HL	250 gr/HL	1,25 Stave/HL	0,50 Stave/HL	0.03 gm/HL	17 ml/HL
	Oaky	300 gr/HL	300 gr/HL	1,50 Stave/HL	0,60 Stave/HL	0.04 gm/HL	20 ml/HL
Equivalent to "New Barrel"		350 gr/HL	350 gr/HL	1,75 Stave/HL	0,70 Stave/HL	0.05 gm/HL	23 ml/HL
	Oaky intense	400 gr/HL	400 gr/HL	2,00 Stave/HL	0,80 Stave/HL	0.05 gm/HL	27 ml/HL
Equivalent to a "New Barrel"		450 gr/HL	450 gr/HL	2,25 Stave/HL	0,90 Stave/HL	0.06 gm/HL	30 ml/HL
	500 gr/HL	500 gr/HL	2,50 Stave/HL	1,00 Stave/HL	0.07 gm/HL	33 ml/HL	
	550 gr/HL	550 gr/HL	2,75 Stave/HL	1,10 Stave/HL	0.07 gm/HL	37 ml/HL	
	600 gr/HL	600 gr/HL	3,00 Stave/HL	1,20 Stave/HL	0.08 gm/HL	40 ml/HL	
Standard infusion time			4 weeks	4 months	7 months	instantaneous (2 weeks integration)	
If time is to be reduced, increase quantity							

White Wines	Red Wines	Dosage Rate	Chips	Staves		Finishing Tannins	
				7mm	18 mm	Powder	Liquid
Slightly Oaky	Slightly Oaky	3,8 kg/TGa	3,8 kg/TGa	19 Stave/TGal	7,6 Stave/TGal	0.50 gm/TGal	2.52 gm/TGal
		5,7 kg/TGa	5,7 kg/TGa	28 Stave/TGal	11,4 Stave/TGal	0.76 gm/TGal	3.79 gm/TGal
Oaky	Oaky	7,6 kg/TGa	7,6 kg/TGa	38 Stave/TGal	15,1 Stave/TGal	1.01 gm/TGal	5.05 gm/TGal
		9,5 kg/TGa	9,5 kg/TGa	47 Stave/TGal	18,9 Stave/TGal	1.26 gm/TGal	6.31 gm/TGal
Oaky intense	Oaky	11,4 kg/TGa	11,4 kg/TGa	57 Stave/TGal	22,7 Stave/TGal	1.51 gm/TGal	7.57 gm/TGal
		13,2 kg/TGa	13,2 kg/TGa	66 Stave/TGal	26,5 Stave/TGal	1.77 gm/TGal	8.83 gm/TGal
Equivalent to "New Barrel"	Oaky intense	15,1 kg/TGa	15,1 kg/TGa	76 Stave/TGal	30,3 Stave/TGal	2.02 gm/TGal	10.09 gm/TGal
		17,0 kg/TGa	17,0 kg/TGa	85 Stave/TGal	34,1 Stave/TGal	2.27 gm/TGal	11.36 gm/TGal
	Equivalent to a "New Barrel"	18,9 kg/TGa	18,9 kg/TGa	95 Stave/TGal	37,9 Stave/TGal	2.52 gm/TGal	12.62 gm/TGal
		20,8 kg/TGa	20,8 kg/TGa	104 Stave/TGal	41,6 Stave/TGal	2.78 gm/TGal	13.88 gm/TGal
		22,7 kg/TGa	22,7 kg/TGa	114 Stave/TGal	45,4 Stave/TGal	3.03 gm/TGal	15.14 gm/TGal
Standard infusion time			4 weeks	4 months	7 months	instantaneous (2 weeks integration)	

Check out our website to help you with this dosing step: <https://www.amedee-oak.fr/dosage>
or in the US : <https://www.amedee.us/dosage>

We recommend the performance of **overdose tests** for:
understand the qualitative aspect of tannin,
Getting rid of potential minor defects in the wine
Find the dosage that suits you best via dilution (with the base wine)

USAGE OPPORTUNITIES:

1. Clarification of the wine:

use maximum AF doses & provide a normal filtration cycle.

2. In oxidation protection:

Integrate the tannin in normal doses as soon as possible during the vinification process.

1. In oxidation correction:

Favour tannin n°10 (possibly n°12) with larger doses (20 to 50 ml/hl).

2. During breeding:

Determine doses according to the protocol below. Optimal integration of tannins after several weeks. Can be used a few days before bottling after a test of at least 15 days.

- just before bottling:

after integrating the tannin, homogenize the vat before bottling or BIB.

If your wine has an oxidation defect, integrate EBX #10 in two stages:

- a first time at 20 ml/hl, leave it on for at least a week before tasting.
- If the tannin has reduced oxidation significantly but not sufficiently, add another 10 to 30 ml/hl of EBX #10 (or #12) to the test already carried out (which will bring the final dosage to 30-50 ml/hl).

Once you have defined the dose, you can work your wine in vats or barrels in the same way and effectively reduce uncontrolled oxidation.

We have found that, at these very high dosages, the effects of the tannins are much better by integrating the tannin in 2 times, at least 2 weeks apart. If time is a strong constraint (close to bottling or in a BIB), you can of course integrate it in one go, the integration of the tannin will be slower while remaining very effective.

PREPARATION OF THE TEST

1. Take 1 bottle of wine (or 1 Bib) per tannin to be tested + 1 to 2 bottles for the control wine
(7 bottles (or Bib) if you test all 5 tannins)
2. Shake each bottle of tannin to homogenize the contents.

Important :

Reserve a 3-litre BIB or 2 bottles of control wine (on the day of the trial)

- Aims:
- to carry out future dilutions with strictly identical wines
 - compare the trials with the same wine as the trial

Possible containers:

5 liter BIB
3 liter BIB
75 cl bottle

Opportunity:

You can perform a flash test to estimate the action of EBX tannins.

With the pipette provided, add **ONE DROP** to a glass of control wine (15-25cl).
 This flash test cannot be used to determine the dosage to be applied to the base wine.
 He will simply tell you which tannin(s) can best meet your wine and your objectives.

CONDUCTING THE TEST

A/ INTEGRATION DES TANINS

Use of a micropipette:

You can integrate the tannin from the small sample bottles directly into the bottle (or BIB) as follows:

Dosage of tannin in wine	amount of tannin to be introduced into a 5-litre BIB	amount of tannin to be introduced into a 3-litre BIB	amount of tannin to be introduced into a 75cl bottle
10 ml/hl	0,50 ml	0,30 ml	0,075 ml
20 ml/hl	1,00 ml	0,60 ml	0,150 ml
30 ml/hl	1,50 ml	0,90 ml	0,225 ml

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 or in the US : <https://www.amedee.us/dosage>

IMPORTANT :

- Homogenize the BIBs and bottles after integrating the tannins into the containers.
- 1. Perform a technical capping (no lab cap)
- 2. Store in the cellar (same conditions as your wine)
- Rinse the pipette and glass with neutral wine between each EBX tannin reference.

B/ TASTING

1. Enjoy the trials after 2 to 3 weeks of integration (Optimum).
 The tannin will have had time to homogenize with the wine
Over a shorter period of time: after one day:
you will get 60% of the final result after 3 days: you will get 90% of the final result
1. Tasting in one go
reduces the uncertainties related to changes in wines and tasting conditions
3. Dilute the test wine (tannin) with 30%, 50%, 70% control wine and then refine to find the exact dose suitable for your needs.

Astringency / Bitterness

It is possible that, during tasting,
 the tannin reveals the astringency and/or bitterness already present in the wine.

These are IN NO WAY defects brought by the tannin.

Simply **reduce and/or increase** the **test dose** a little
 to find the right dosage.

C/ POINT TECHNIQUE :

For example, if the dose that reveals bitterness in your red is 13 ml/hl., two actions are possible:

1. *You can dilute to increase the concentration to 10 ml/hl*
2. *In another container, increase the concentration to 15-20 ml/hl.*

This way you can choose the dose that best suits your wine.

This will confirm that the EBX tannin does not bring any bitterness or astringency.