

FINISHING TANNINS

POWDER or in AQUEOUS SOLUTION

Oenological Management of wines

Clarification of musts and wines

Protection against oxidation

Color Stabilization

Easy to use

EBX oak oenological extracts are **polyphenolic concentrates** derived from the extraction of French or American oak of cooperage quality, after a **natural maturation** of **36 months at open air**.

Our ultra-high-precision extraction process, carried out at **low temperatures** and exclusively with **reverse osmosis water**, has been meticulously designed to reproduce exactly the **same compounds as those extracted from a barrel** stored in a cellar, no more and no less.

This approach aims to provide distinctive **complexity** while minimizing the effects of astringency and bitterness, thus preserving the original characteristics of the oak components.

Our tannins can be used before or after filtration, or even directly in the bottling line. They contain no preservatives and no additives: the powder form keeps in its original packaging, while the aqueous solution is to be used upon receipt.

The precise selection of oak, their expert maturation, as well as our industrial approach guarantee the consistent **reproducibility and quality** of each reference.

Our finishing tannins fall into two distinct categories:

1. The **Primary Colors** range represents a clear expression of the characteristics resulting from a specific toasting of oak, whether French or American. It offers distinct benefits and can be used in a single way or combined to create a more complex flavor palette.
2. The range called *La Recette* offers pre-established profiles developed thanks to the expertise accumulated over the years by our oenologist partners, in order to meet specific needs. This range combines different types of toast and oak to offer varied and adapted solutions.

Explore your options: simplicity, creative freedom, and the proven assurance of results.

Primary Colors



No. 10: PURE

French oak – Toasting #0 (unheated)

Freshness on the attack and structure on the mid-palate.



N°12 : FRUIT / FRUITÉ

French Oak – Toasting #2 / Fruit Developer

Revelation of the fruit of the grape variety and the terroir.

Structure in the mid and late mid-palate.



N°13 : SMOOTH / VANILLÉ

French Oak – Toasting #3 / "Vanilla"

Revelation of the roundness present in the wines.

Adds volume in the middle and finish of the mouth.



N°14 : SPICY / ÉPICÉ

French Oak – Toasting #4 / "Spicy"

Revelation of the elegance of the wines.

Pyrazine control.



N°22: INTENSE / TOFFEE

American Oak – Toasting #2 / Fruit Developer

Revelation of roundness and sweetness.

Full-bodied mid-palate.

Other references available

N°15 : FURFURAL - N°15s : SMOKY - N°23 : CARMEL - N°24 : BLACK COFFEE

USAGE

Indicative dosages:

RED and SWEET wines

Alcoholic fermentation: 20 - 40 ml/hl (75-150 ml/TGal)

Malolactic fermentation: 20 - 40 ml/hl (75-150 ml/TGal)

Ageing: 5 - 25 ml/hl (19-95 ml/TGal)

WHITE wines:

one-third (1/3) of the dosage of red wines

starting from 3 ml/HL, the color of white wines is impacted

ALL PROFILES ARE AVAILABLE IN THE FOLLOWING FORMAT: CHIPS / CUBES / STAVES.

www.amedee-oak.fr

La Recette



Minéralité

For :	Fresh white wines
Target :	Vivacity Aromatic complexity Length
Sensory effects :	Minerality Citrus / Grapefruit Vivacity
Dosage :	0,1-0,4 g/HL ; 0,5-2 ml /HL (2-7.5 ml/TGal)

For :	Structured white wines
Target :	Roundness and complexity, richness and length
Sensory effects :	Fruit jam, vanilla, Woody notes. Volume, length, balance
Dosage :	0,4 – 0,8 g/HL ; 2-4 ml./HL (7.5-15 ml/TGal) If >3ml → impact on color



Rondeur



Frutissimo

For :	Light red wines
Target :	Fruit revealer, Red fruits, Enhance mid-palate and smoothness, delicate wood
Sensory effects :	Sweetness, Roundness, light caramel Red fruits
Dosage :	1-3 g/HL ; 5-15 ml /HL (20-60 ml/TGal)



Légereté

For :	Red Wines
Target :	Floral notes and freshness Strengthens the mid-palate and extends length with balance
Sensory effects :	Pepper, fresh oak, Floral notes, light touches of exotic fruits
Do	



Amplitude

For :	Concentrated Red Wines
Target :	Volume and power Complex oak Spices and black fruits
Sensory effects :	Volume and complexity, Spicy notes, vanilla, black fruits, chocolate
Dosage :	3-5 g/HL ; 15-25 ml /HL (60-95 ml/TGal)

The dosage must be very precise and validated by your oenology advisor.

THIS RANGE IS ALSO AVAILABLE IN STAVES. www.amedee-oak.fr

WHEN TO USE

- **Wine Clarification:**
 - Utilize maximum Alcoholic Fermentation (AF) doses.
 - Plan a normal filtration cycle.
- **Oxidation Protection:**
 - Integrate tannin at standard doses early in vinification.
- **Oxidation Correction:**
 - Preferably use tannin No. 10 (or No. 12) at higher doses (4 à 10 g/hl).
- **During Aging:**
 - Determine doses according to the provided protocol.
 - Optimal tannin integration after several weeks.
 - Possible use a few days before bottling after a minimum 15-day trial.
- **Just Before Bottling:**
 - Homogenize the tank before bottling.
 - Explore the possibility of direct injection into the bottle.

TABLE OF COMPARATIVE DOSAGE

White Wines	Red Wines	Dosage Rate	Staves		Finishing Tanins	
			7mm	18 mm		
Slightly Oaky	Slightly Oaky	100 g/HL	0,5	0,2	1,3 g/HL	6,7 ml/HL
		150 g/HL	0,8	0,3	2,0 g/HL	10,0 ml/HL
		200 g/HL	1	0,4	2,7 g/HL	13,3 ml/HL
Oakly intense	Oakly intense	250 g/HL	1,3	0,5	3,3 g/HL	16,7 ml/HL
		300 g/HL	1,5	0,6	4,0 g/HL	20,0 ml/HL
		350 g/HL	1,8	0,7	4,7 g/HL	23,3 ml/HL
Equivalent to "New Barrel"	Equivalent to "New Barrel"	400 g/HL	2	0,8	5,3 g/HL	26,7 ml/HL
		450 g/HL	2,3	0,9	6,0 g/HL	30,0 ml/HL
		500 g/HL	2,5	1	6,7 g/HL	33,3 ml/HL
		550 g/HL	2,8	1,1	7,3 g/HL	36,7 ml/HL
		600 g/HL	3	1,2	8,0 g/HL	40,0 ml/HL

Standard infusion time 4 months

7 months

2 weeks

If time is to be reduced, increase quantity



A drop of creativity
 EBX TANINS SOLUTIONS

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Reference :

Primary Colors : 10-12-13-14-15-15s-22-23-24

La Recette : Minéralité – Rondeur – Fruitissimo – Légèreté – Amplitude

Appearance:	Deep brown powder or liquid without apparent impurities
Composition:	Osmotic water, extract of Quercus sp.
Botanical Origin:	Quercus robur L. / Quercus petraea L. / Quercus alba L. <i>depending on the reference</i>
Preservatives:	None.
Use :	Upon receipt of the product, at room temperature (5°C - 25°C) away from any source of contamination.
Density :	1,095 g/l ± 0,05
Concentration in liquid form :	200 g/l ±10

REGULATORY ASPECTS

The oenological oak extracts from EBX are 100% natural, extracted from renewable plant-based raw materials falling within the category of tannins, in accordance with CODEX (Resolution Oeno 12/2002, Oeno 5/2008, and Oeno 6/2008, as well as OIV Resolution Oeno 352-2009, in accordance with Article 120 quater, paragraph 2 of Council Regulation (EC) No 1234/2007).

All set limits and measurements are reported on a dry extract basis.

FOOD-GRADE PACKAGING

- 100g / 200g / 1kg
- 500 ml / 1 liter / 5 liters / 20 liters bottle (no CODEX)
- Other packaging options available upon request.