

FEXP - Liquid Oak Tannins

Enological Tannin Extracted from French Oak



Common use levels:

Red Wines, 1 liter tannin
Treats 1,500 - 5,000 L
(1 gallon in 1,500 - 5,000 G)

White Wines, 1 liter tannin
Treats 2,100 - 7,000 L
(Approx 70% of red wine dose)

Bench trials are recommended for best results. Assess color and clarity of trial samples.

This product is approved for use by the TTB.

Legal Limit: the residual amount of tannin (as gallic acid) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wines.

Tannin content of Fruit Express expressed as gallic acid is approximately 110 g/liter.

Addition of 1 L / 1,000 L wine results in an addition of 0.11 g/L of gallic acid.

Composition

Gallo tannins composed of hydrolysable ellagitannins from toasted French oak plus proanthocyanidin from grape skins and seeds from an extended maceration. No additives.

Description

The primary use is to add structure and mouthfeel to red and white wines. These tannins are partially polymerized, softening existing tannins in the wine. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

Application

- Increases fruit character in wine
- Aids in color stabilization
- Increased mouthfeel
- Aromatics

Instructions for use

For color protection, add after ML fermentation. For mouthfeel and flavor adjustments add 2 weeks before bottling.

Profile

FEXP, formerly known as Fruit Express, is a Fruit Enhancer base with added grapeskin extract that produces a blue and red berry-like character with a strong integrated structure.

This tannin is also useful for the polymerization of existing grape seed and oak barrel tannin, which can often take years to soften and integrate.

Packaging and Storage

Available in 20 Liter totes and 1 Liter bottles. Store in cool cellar temperatures. Shelf life is 3 years unopened, and 1 year if opened. Shelf life can be extended on opened containers to 2 years by keeping it stored under 55° F. If in doubt about older stock, send us a sample and we will evaluate it for you.



474 Technology Way
Napa CA 94558
800.585.5562

For technical assistance:
Please visit our website
bsgwine.com
or call 800.585.5562