

Composition

The NA-MT+ is a Tannin extracted from French and European 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 NA-MT+ is an ellagic tannin extracted with our proprietary aqueous method from both Quercus Robur and Quercus Petraea. NA-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 = 32019025 - Tannin.

Applications

<p><u>Ageing :</u></p> <ul style="list-style-type: none"> - Bring new barrel profile French Oak / Medium Toast+ - Increase sucrosity & length in the mouth - Add tannins 	<p><u>Before bottling :</u></p> <ul style="list-style-type: none"> - Bring aged character - Adjust the profile of the wine with a fast integration
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Dosage Recommendation

- White Wines : 50 - 400 mL/hL
We do not recommend the using of this product on white wines that contain thiols compounds.
- Red Wines & rosés : 50 - 500 mL/hL
- Spirits range : 500 - 2000 mL/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 impact 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

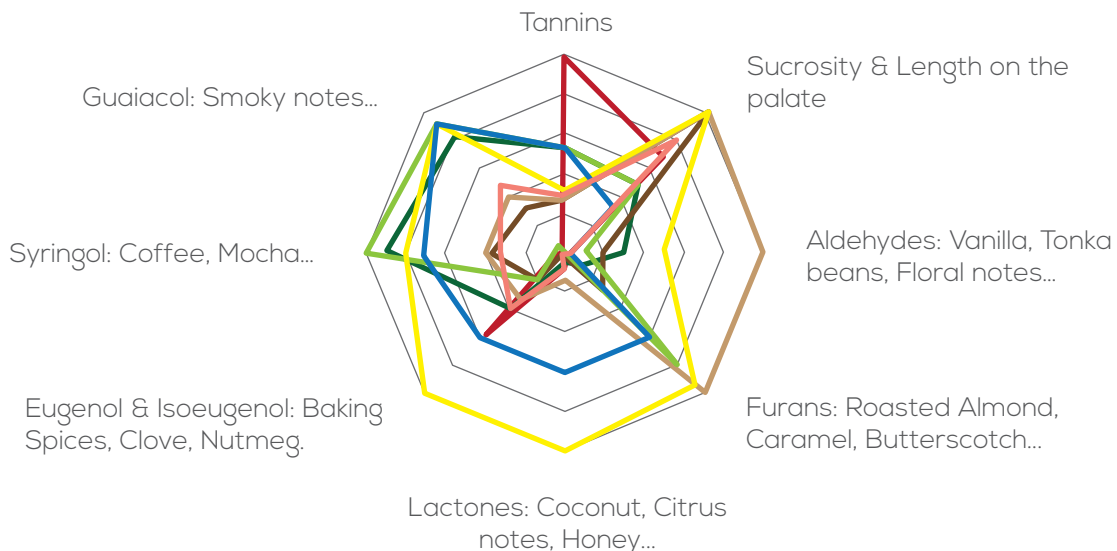
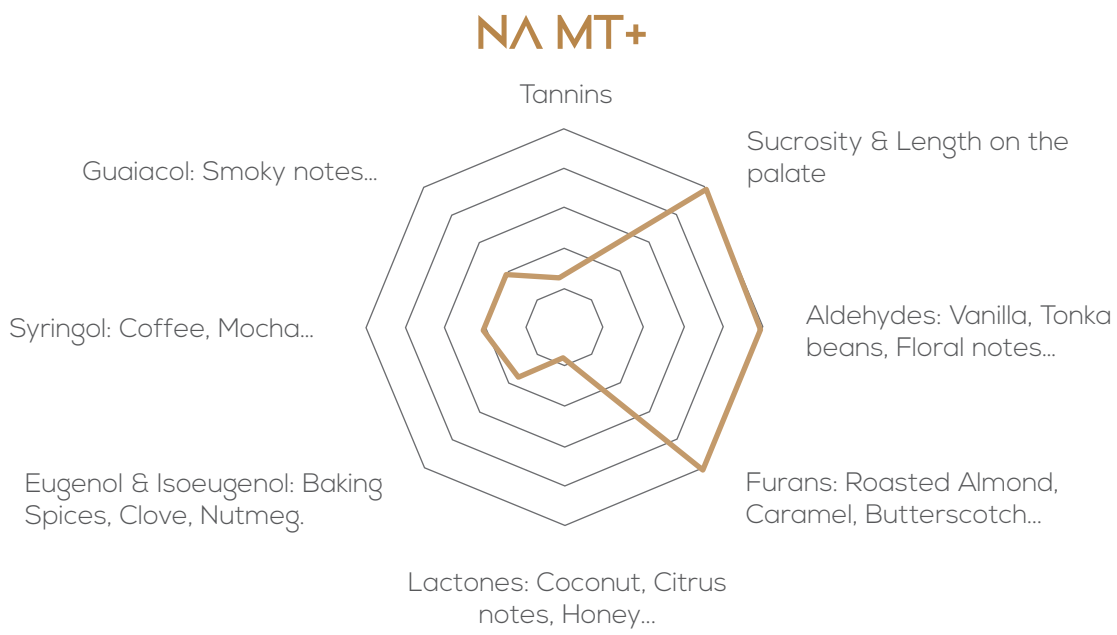
Liquid : 6 Months under refrigeration between 2 to 5°C.

If the product is not use in the next weeks after delivery, we strongly recommend stabilization with alcohol at 35%abu for a better conservation. This operation is only possible in the spirits industry.

Packaging Available

Liquid : 20L ; 30L ; 220L ; 300L ; 600L ; 1000L
Quantity minimum to order for delivery = 100L

Spider Graph



- NA ferment
- NA Repair-HV
- NA Repair-MO
- NA Repair-AO
- NA-MT
- NA-MT+
- NA-AO
- NA RED+