

## Composition

The NA RED+ 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 NA RED+ is an ellagic tannin extracted with our proprietary aqueous method from both Quercus Robur, Quercus Petraea & Prunus Avium. NA RED+ is applicable for Red and Rose Wines during ageing as well as many different types of Spirits.

*Technological assistant - Oenological product / Customs code = 32019025 - Tannin.*

## Applications

### Ageing:

- Respect & enhance the fruity notes of the grappe varietie
- Bring Red Fruit notes
- Increase sucrosity & length in the mouth
- Add structure & 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 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.

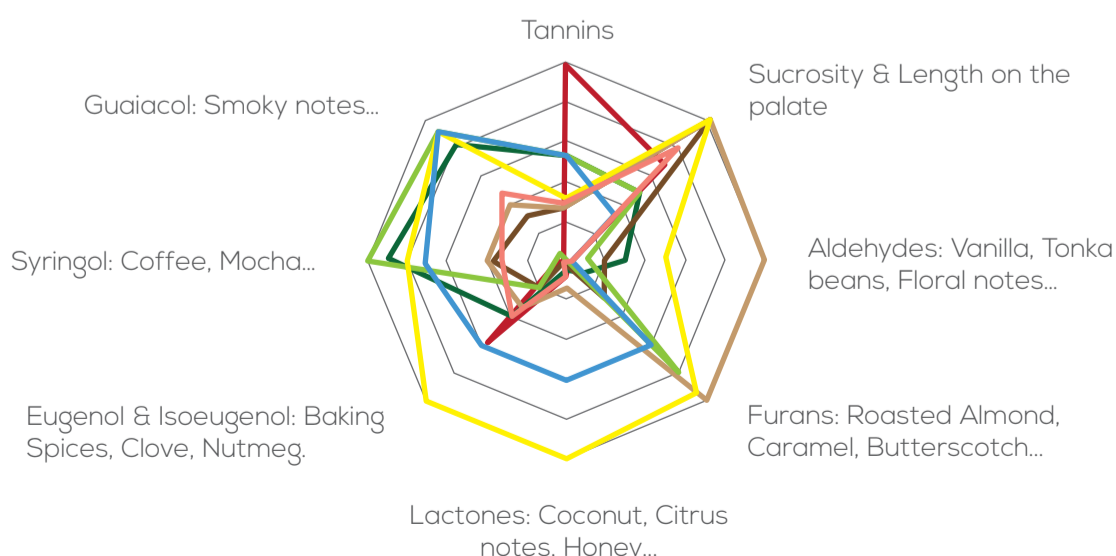
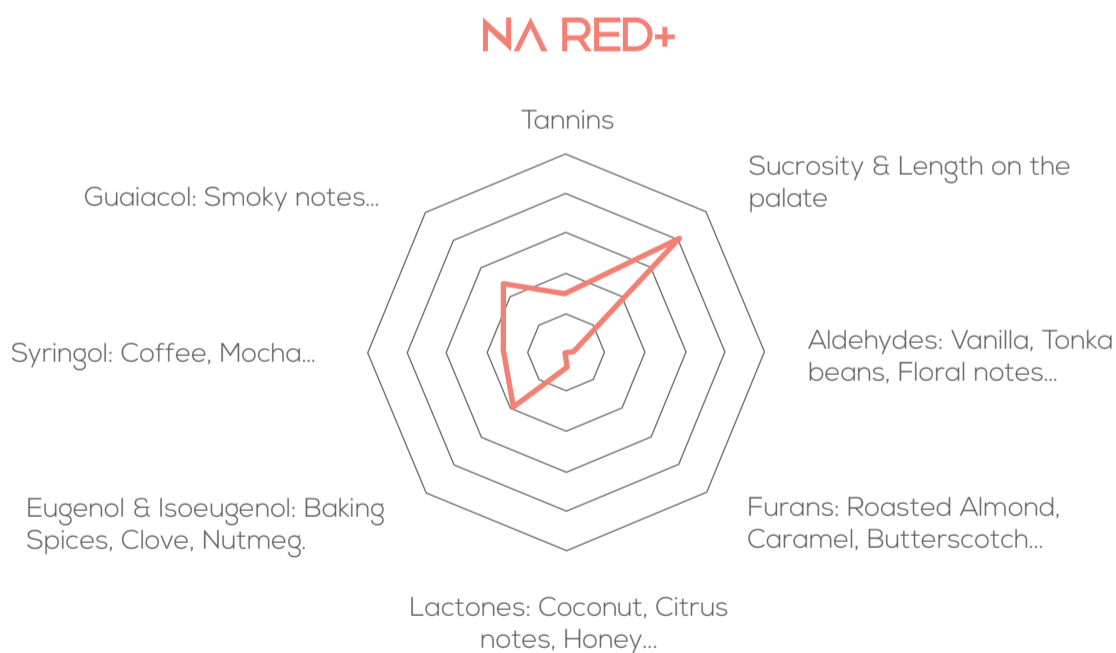
*If the product is not use in the next weeks after delivery,  
we strongly recommend stabilization with alcohol at 35%abu for a better conservation.  
This operation is only possible in the spirits industry.*

## 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+