



Liquid French Oak Tannins, Toasted Oak Chips, French Oak Barrel Chains and Tank Staves

France

Liquid Oak Tannins

**Liquid Oak Tannins contain only water and tannins from French oak.
We extract unique flavors with different toasting methods in a distillery near Cognac, France.**

Product is stable if stored in cellar conditions.
Can be used 2 days prior to bottling. Check filterability.
Add to wine post-filtration to preserve fresher aromas.

Samples are available. Please call to request more information. These products have been approved by the TTB.
Copy of approval letter available upon request.

These Liquid Oak Tannins are for red and white wines. Please do bench trials carefully when considering their use in *white wines*. Addition may cause filterability changes. Do not exceed 30% of normal red wine dosing for white wines.

Fruit Enhancer FRESH

Fruit Enhancer FRESH is a concentrate with 80 g of tannin / liter of concentrate. It adds structure as well as a softening, rounding, aging effect on red and white wine, often reducing, vegetative character. This reformulated profile contains some untoasted aged French Oak tannin, and delivers the slightly citrus, lively character of a new French oak barrel.

Dose: Variable use from 1 L / 1,000-4,000 L of wine; use 70% less in white wines.
Pack size: 1 L, 20 L
Storage: Refrigerate to preserve freshness.
Close opened bottle securely.

Vanilla

Vanilla uses a different toasting method (80 g tannin/liter), and is a dense concentration of the vanillin present in oak. Aside from giving a slight vanilla accent, it also produces a very smooth - almost creamy - addition to a wine.

Dose: Variable use from 1 L / 1,000-10,000 L of wine; use 70% less in white wines.
Pack size: 1 L, 20 L
Storage: Refrigerate to preserve freshness.
Close opened bottle securely.

Mocha

Mocha has 10 g of tannin / liter of concentrate. It brings out the character of a heavy toast barrel, slightly smokey with chocolate-coffee undertones.

Dose: Variable use from 1 L / 1,000-1,500 L of wine; use 70% less in white wines.
Pack size: 1 L, 20 L
Storage: Refrigerate to preserve freshness.
Close opened bottle securely.

Fruit Enhancer PLUS

Fruit Enhancer PLUS has more proanthocyanidic tannin components to emphasize a ripe berry character and a fruity, aromatic style. It has to be carefully dosed as it will have a strong influence on the existing character of the wine. Works best on red wine to accentuate a ripe berry character. (Black cherry character)

Dose: Variable use from 1 L / 1,500-4,000 L of wine
Pack size: 1 L, 20 L
Storage: Refrigerate to preserve freshness.
Close opened bottle securely.

Harvest Tannin (ADD PREFERMENTATION)

Made from fresh and aged (not used) oak, Harvest Tannin is used the same way as powdered fermentation tannins, yet has a much smoother effect. It is easier to measure and disperse than powder, and is competitively priced. Harvest Tannin adds structure, preserves color and covers most vegetative characters.

Dose: 0.5 L / 1000 L of grapes or must
Pack size: 1 L, 20 L
Storage: Refrigerate to preserve freshness.

Save some
"less than perfect" grapes.

Try Harvest Tannin



Comments from Bernard Pradel, inventor and proprietor of Toasted Oak Company.

“There are other products on the market and I have tried most of them. I have found that some of them are using tannin from other species of tree and while they have high tannin content, they can easily alter the taste of wine in a negative way, and add bitterness.

To alleviate this problem, Gum Arabic is often added in the composition of those tannin. Personally I find that Arabic Gum, besides softening a wine, will also proportionally cover any fruit flavors or terroir in a wine.

Oak powders are processed through an atomizer spray drier, at flash temperatures near 1000 F, to evaporate the water. The result has a reduced flavor and freshness when remixed in wine. The mixing process requires that it be diluted in hot wine or water which is also an extra cost and labor for the wineries.”

FREQUENTLY ASKED QUESTIONS

1) Are Liquid Oak Tannins TTB approved?

Yes. The reference number is 4040000:MDR 520

2) Are there preservatives in Liquid Oak Tannins?

Liquid oak concentrate contains only water and tannins from French oak. The shelf life under cellar conditions is two years. Liquid Tannins are heat sensitive as the tannins contain oak polysaccharides.

3) Are the Liquid Oak Tannins certified Organic?

The Laboratory LEC in Cognac, France has done the necessary analytic procedure to evaluate our product as an Organic additive to wine and was confirmed to be Organic, Non-GMO. Distilled Water and French Oak Tannin are the only components of the products.

4) Are the Liquid Oak Tannins FDA approved?

Toasted Oak Co. is a food facility registered for import # 17201794022.
USDA permit # P40-07-00496 The US custom product code # is 3201 902500.

5) What is the dosing formula for each tannin?

Mocha

Approximately 1 L / 1,000 to 1,500 L of wine: use 70% less in white wines

Fruit Enhancer FRESH

Approximately 1 L / 1,000 to 4,000 L of wine; use 70% less in white wines.

Fruit Enhancer PLUS (for red wines)

1 L / 1,500 to 4,000 L of wine

Vanilla

1 L / 1,000 - 10,000 L of wine (very concentrated); use 70% less in white wines.

Bench Trials

1. Pour 3 x 100 ml samples of wine
2. Use a pipet or dropper (3 drops = 0.1 ml)
3. Sample #1 add 0.05 ml of tannin
4. Sample #2 add 0.1 ml of tannin
5. Sample #3 is control sample
6. Gently mix
7. Allow a few minutes to rest
8. Evaluate against the untreated sample

Cellar Application

1. We recommend that you add approximately half of the dose determined by your trials
2. Wait 24 hours and evaluate the treated wine. Add the remainder of your dose if desired.
3. Allow the wine to rest 48 hours prior to bottling or filtration.

Quick Calculations

If you selected an addition rate of 0.1 ml per 100 ml

- = 3.785 ml per Gallon
- = 19 ml per 5 Gallon
- = 227 ml per 60 Gallon
- = 3.785 liters per 1000 Gallons

We recommend re-checking filterability indices after addition.

It is possible with a very heavy dose level to decrease the filterability of certain wines.