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

BENCH TRIALS - LIQUID OAK TANNINS

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 your 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. Add 2 weeks prior to bottling, and recheck filterability indices and stability prior to 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

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 any vegetative character.

This reformulated profile delivers the slightly citrus, lively character of fresh French oak.

Usage: Variable use from 1 L / 1,000 - 4,000 L of wine; use 70% less in white wines.

Vanilla

With 80 g of tannin / liter, Vanilla has a denser concentration of the vanillin present in oak. It gives a slight vanilla accent and provides a very smooth, almost creamy, addition to wine. Vanilla works well on white wines along with "Fruit Enhancer" to soften the wine and give it a touch of vanilla.

Usage: Variable use from 1 L / 1,000 - 10,000 L of wine; use 70% less in white wines.

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.

Usage: Variable use from 1 L / 1,000 - 1,500 L of wine; use 70% less in white wines.

Fruit Enhancer PLUS

This is an exciting new red wine product. Oak plus proanthocyanins concentrate, delivers the succulent fullness of cherry/berry character to many red wines. FEN PLUS concentrate "wakes up" the fruity and berry character in Syrah and other classic red blends.

Usage: Variable use from 1 L / 1,500 - 4,000 L of wine

Liquid Tannin Oak Concentrate

Product is stable if stored in cellar conditions. We recommend a 2 week resting period before bottling, to allow time to check filterability indices and product stability prior to filtration.
Add to wine post-fermentation to preserve fresher aromas.

Pack Size: 20 liter tote, 1000 ml bottle
500 liter and 1000 liter by special order

These products have been approved by the TTB.
Copy of approval letter available upon request.

