

# .eSSENTIAL OAK PROGRESS

## .eSSENTIAL, Excellence in the Art of blending TANNINS

The **.eSSENTIAL** tannin range was elaborated by the R&D team of IOC, Institut Œnologique de Champagne, as the result of a broad program research. This range is based upon genuine blends of tannins extracted from cooperage-quality woods. It combines the selection of the best vegetal essences, from different botanical and geogaphical areas, to extraction techniques respectful of the raw materials.

Our range of tannins allows you to choose amongst our blends the one answering for the best your needs and winemaking process.

### COMPOSITION

**.eSSENTIAL OAK PROGRESS** is elaborated with a blend of ellagic tannins extracted of pedunculate oak trees (*Quercus robur*) from various origins; and condensed tannins issued of red fruit trees, extracted according to respectful methods towards the raw material.

### OENOLOGICAL APPLICATIONS

When used at the fining step, **.eSSENTIAL OAK PROGRESS** improves the structure and the aromatic complexity of wines, while allowing them to reach a better balance in maturity. Finally **.eSSENTIAL OAK PROGRESS** helps red wines to progress in their evolution: it is ideal to improve aromatic persistence of quality wines.

### DOSAGE

- 1-15 g/hL [cf. attached template].

It is highly recommended to carry out laboratory tests so as to refine and adjust the dosage according to the style of your wine as well as to answer the final consumers' needs and requirements. When considering wines that are rich in polyphenols, structured and full-bodied, those tests must absolutely be undertaken to anticipate and forecast the technical and sensorial effects of **.eSSENTIAL OAK PROGRESS** over the initial backbone of the wine.

### IMPLEMENTATION INSTRUCTIONS

Dissolve 1 volume of tannins into 10 volumes of hot water (35°C) and add to the wine while pumping over (stirring), preferably with a Venturi Pipe sytem.

Add **.eSSENTIAL OAK PROGRESS** to the wine at the fining stage, at least 3-4 weeks before bottling.

### PACKAGING AND STORAGE CONDITIONS

- Bags of 500 g.

Before opening: Store the tannin bags in a cool, dry and well-ventilated area; odor-free at a temperature between 5°C and 25°C

After opening: Seal the bag thoroughly after use and store it as indicated here-above. Once opened, the content must be used quickly. Once dissolved the preparation must be used within the day.

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## TECHNICAL NOTES

In Oenology, the use of tannins answers several requirements according to their effect and interaction with various components:

**Organoleptic requirements and mouthfeel sensation; tannins' structuring role:** Through their interaction with the saliva proteins, wine tannins are responsible for the astringency during tasting. A moderated and delicate astringency contributes into creating an impression and a feeling of structure as well as volume and persistency in the mouth. In addition, the formation of complexes between tannins and polysaccharides conveys a smooth and generous sensation. Tannins will thus help your wine to evolve towards much more volume and roundness.


**Wines fining:** Young wines may be subject to unstable color and green sensations while tasting, astringent or even bitter. Those defaults can be weakened during the fining process, during which tannins contribute as adjuvants: by combining themselves to the wine proteins, they contribute to the clarification and stabilization of the wines, or avoid the effect of an "over-fining".

**Colour stabilization:** condensed tannins can form stable complexes through interaction with the wine anthocyanins (co-pigmentation phenomenon such as stacking). The ellagic tannins get an anti-laccase action which avoids the browning of the wine. All those different interactions contribute into stabilizing the wine color while ageing.

**Aromatic requirement and effects on Sulphur compounds:** some Sulphur compounds create and convey unpleasant aromas. In red wines, tannins combine with those substances, so as to reduce negative impacts.

**Antioxidant Action:** tannins get antioxidant properties; they can stop oxidation chain reactions due to free radicals. Thus, acting in synergy with the SO<sub>2</sub> and/or ascorbic acid, tannins offer to the winemakers a better control on the RedOx parameters of the wine during the fining stage.

FINING		PRE-BOTTLING	
White / Rosé	Red	White / Rosé	Red
<b>Average doses in g/hL</b>			
<small>Please contact your local agent or the oenological team of the IOC to determine the sensorial and technical effects of the tannin and optimize its dosage</small>			

Privilège Bleu	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Privilège Noir	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Barrel	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Progress 	1 - 5	5 - 15			Improve structure, stabilizes color
Essential OAK Strong	1 - 5	5 - 10	1 - 5	1 - 10	Recommended for pre-bottling phase
Essential OAK Sweet	1 - 5	5 - 15	1 - 5	1 - 15	Recommended for pre-bottling phase
Essential Passion	1 - 5	5 - 15			Antioxidant effect, strengthen varietal and fruity notes

To get a direct and quick evaluation of our tannins' effect on your wine, you should contact your local agent and the commercial IOC team. We are at your disposal to undergo assays at the cellar or in laboratory; in order to identify the tannin which suits best to your winemaking process, and its optimal dosage, so as to reach the result you aim.