

PRODUCT	DESCRIPTION	USAGE				
		Fermentation	Maturation	Finishing	Gallic	Ellagic or Hydrolyzable
Fermotan CB	Specific for optimal color stabilization for Cabernet, Merlot, Toroldego, Montepulciano, Barbera.	•				
Fermotan AG	Specific for optimal color stabilization for Aglianico, Nero d'Avola, Primitivo, Zinfandel, Malbec, Tempranillo, Syrah.	•				•
Fermotan SG	Specific for optimal color stabilization for Pinot Noir and Sangiovese	•				•
Fermotan/ Fermotan liquid	Sacrificial tannins for color stabilization & structure	•			•	•
Fermotan Blanc	Ellagic tannin for structure and oxygen protection	•			•	•
Gallovin/Gallovin liquid	Tannin from gallnuts to protect from oxygen and to neutralize laccase from Botrytis	•			•	
Protan AC	Acacia derived tannin for aging structure and color stabilization	•				
Protan Q BIO	Quebracho derived tannin for aroma and color stabilization	•				
Protan Bois	Quebracho derived tannin for aging structure and color stabilization	•				
Tanethyl Effe	Optimal for coal soak color stabilization	•				•
Ellagitan Chene	Powdery oak tannin to elevate fruit expression		•			•
Ellagitan Rouge	Tannin for the treatment of red wines	•	•			•
Ellagitan Extreme	Powdery oak tannin to elevate fruit and spices expression		•			•
Ellagitan Refill	Un-toasted oak tannin to re-establish the redox potential		•			
Protan Malbec	Nutty and structured grape-seed derived tannin		•			
Protan Peel	Liquid grape-skin derived tannin	•	•			
Protan Pepin Oxilink	Seed proanthocyanidinic tannin for young wines		•			
Protan Raisin	"Velvety" and structured grape-skin derived tannin		•	•		
Tanethyl	Activated (ethanal bridge) and fast polymerizing for color stabilization. Ideal for MOX		•			
Taniblanco	Strong antioxidant, highly reactive, ellagic tannin	•	•			•
Taniquerc	Ellagic tannin from french oak with chocolate, moka nuances		•			
EB Berry Mix	Liquid oak tannin with high vanilla and sweet sensations from the oak			•		•
EB Fruit Reserve	Liquid oak tannin with nuances of maple syrup, caramel and vanilla			•		•
EB Goud-Ron	Liquid oak tannin with high vanilla and nuances of "tar", reminiscent of old fashion Rhône-style wines			•		•
EB XO	Liquid oak tannin with nuances of Syringaldheyde (toasty), spices and vanilla.			•		•
Ellagitan Barrique Liquid	Liquid oak tannin with nuances of vanilla, whisky lactone and coconut			•		•
Ellagitan Barrique Blanc	Ellagic tannins and arabic gum that has been developed to add volume and light oak nuances, without affecting the color of white wines			•		•
Ellagitan Barrique Rouge	Powdery oak tannin with nuances of vanilla, Whisky Lactone and coconut			•		•

COMPOSITION				CHARATERISTICS						
Proanthocyanidinic or Condensed	From			Sacrificial	Color stabilization	Protect from oxidation	Improve structure and aging potential	Protect & integrate aromas	Hide defects	Add toasted oak aroma/ flavor
	Grape Skin	Grape Seed	Wood							
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