

#410

LIMOUSIN - SPIRIT ENHANCER

EBX #410 is an elite oak extract specifically crafted to enhance spirits. It is derived from the renowned Limousin oak, crucial for the traditional aging of Cognac. Our facilities are advantageously located to the east of the Limousin forest and neighboring the Cognac region, granting us access to this prized timber. Our eco-friendly extraction process hones in on a precise range of the oak's qualities, encapsulating the quintessential flavors typically bestowed upon spirits through barrel aging.

Employing a sustainable extraction method that differs from our unique standard tannin process, this new approach is equally environmentally responsible, offering the added benefit of yielding exceptional results for spirits. In this finely tuned operation, we target a specific extraction window, focusing on isolating and concentrating particular aromatic profiles and compounds of the highest grade for EBX #410. Like the discerning steps in distillation where heads and tails are excluded, we too selectively discard certain components of the oak, ensuring only the most desirable elements are retained. This precision underscores our commitment to ecological responsibility and technical expertise

Our wood is outdoor dry aged, between 36 months, respecting the same methodology that we apply to barrel staves (cooperage wood)

Our oak extracts operate between 4 to 6 months to integrate at best within the matrix of the spirit. This also allows the oak compounds to degrade the undesirable molecules (Methoxy-phenyl-oxime, Acetaldehyde, ...) naturally present in the distillate.

Regulations may apply to the use of oak extracts. It is essential to verify local regulations as well as any rules associated with your finished product before utilizing these extracts.

Intense expression of the organoleptic complexity of alcohols

Rapid aging of spirits

Color Enhancement

Removing undesirable compounds from the spirits

Ease of use

| | |
|-------------------|---|
| Aspect : | Dark brown liquid |
| Formula : | Osmosis distilled water, extract of <i>Quercus</i> sp. |
| Botanical origin: | <i>Quercus robur</i> l. / <i>Quercus petraea</i> l.. |
| Preservatives: | None |
| Solvent : | None |
| Shelf life : | 1 month in its original closed packaging at room temperature (5°C - 25°C), away from any source of contamination. Stabilizing it at 40% alcohol by volume prevents microbial growth. |

Volumetric Mass : 1,080 g/l ± 0,050

Density : 180 g/l ±10

Total Polyphenol Index: 1700

Tannins in g/l of Gallic Acid: 52.1

PH: 3

This level of acid concentration can lead to the formation of sediment and cloudiness in the solution. However, this cloudiness can be removed by cold filtration, thus clarifying the solution. The sediment that is formed can be collected and reused in the next batch.

FOR TECHNICAL APPLICATION OF EBX #410

Direct Use Method:

1. Mix 0.2% to 0.5% of EBX #410 with high-proof alcohol freshly distilled (2 to 5 liters of our product per 1000 liters of alcohol).
Adjust ratios based on the alcohol being treated.
2. Stir the mixture for 1 hour per day over a two-week period.
3. Allow the mixture to mature over several months (at least 4 months, best if 6), depending on the desired outcome.
4. Decant or filter the matured product to remove any sediment.
5. Note that while the initial reaction may be vigorous, aromatic evolution slows subsequently.

Aged Bois  Method

1. Combine EBX #410 with high-proof alcohol (60/70 ) to achieve a dilution to 30-35 .
2. Agitate the mixture.
3. Age the blend for a minimum of 8 months, **in oak barrels if feasible***, as prolonged aging enhances the bois  quality.
4. Integrate the aged mixture at a ratio of 0.5% to 1.5% in the final product.

** Oak barrel aging enhances the product's quality due to the intricate interactions between the liquid's components and the wood's extractable compounds, such as tannins. This process leads to a nuanced 'rancio' character from gradual oxidation, infusing with aromatic layers of nuts and dried fruit, thereby increasing the final product's distinctiveness and quality.*

EVOLUTIONS & RESULTS:

-> during the first 3 weeks: weak impact, not bringing all the nuances.

-> from 1 to 6 months, the oak extract will :

- degrade the "undesirable" molecules (Methoxy-phenyl-oxime, Acetaldehyde, ...)
- bring aspects of "aging" to the distillate
- bring different complex nuances depending on the heating

at 6 months, the finish is perfectly stable (over time ; color/impact) and has brought certain nuances that can be found in the aging of 3 to 4 years.

Cloudiness : when adding the oak extract, depending on the characteristics of the distillate (PH), it is rare but possible that a cloudiness may appear which can easily be corrected by a cold treatment or by filtration.

Oak extractions and their uses are subject to regulations that vary according to the spirits and the countries. It is imperative for the customer to validate the good adequacy between the characteristics of our products and the legislations, the various regulations in force before any use.

REGULATORY ASPECTS

EBX oak extracts are 100% natural, made from renewable plant materials, without solvents or preservatives. The "traditional" method respects the rules of the "méthode Boisé" process as defined by the Bureau Interprofessionnel du Cognac in its bulletin B.I. n° 1113 of February 22, 1990, but also in the US Federal Register of January 11, 1990 § 5.23(a)(2)(ii) .

All the limits set and the measurements made are related to the dry extract.

FOOD-GRADE PACKAGING

5 - 20 - 1000 liters