EBX
Solutions de Tanins Oenologiques

TESTING PROTOCOLE
OAK TANNINS
IN OSMOSED WATER

USUAL DOSAGES FOR THE USE OF TANNINS. *Dosage to refine with your oenologist*

Classic red wine, well balanced :	05-10 ml/hl
Red wine very structured or with defects :	10-15 ml/hl
Wooded or sweet white wine :	08-10 ml/hl
Fruity white wine or light rosé :	5 ml/hl

USAGE OPPORTUNITY:

- Wine « clarification » :
Use the maximum alcoholic fermentation doses and provide anormal filtration cycle.
- In oxidative protection :
Integrate tannin at normal doses as soon as possible during winemaking.
- **In oxidative correction :**
Focus on tannin n°10 (or n°12) with higher doses (20 à 50 ml/hl).
- During maturation :
Determine the doses according to the protocol below. Optimum tannin integration after several weeks. Possible use a few days before bottling after a minimum 15-day Test.
- Just before bottling :
After integration of the tannin, homogenize the tank before bottling or BIB.

RECOMMENDED DOSAGES DURING TESTING

*We recommend the carrying out testing in an **overdose mode** in order to :*
understand the qualitative aspect of tannin,
free the trail from the potential minor defects in the wine
Find via dilution (with the basic wine) the dosage that suits you best

Classic red wine, well balanced :	20 ml/hl.
Red wine very structured or with defects :	30 ml/hl.
Wooded or sweet white wine	20 ml/hl
Fruity white wine or light rosé :	10 ml/hl.

If your wine has an oxidation defect, realize the integration ofEBX10 into two steps:
- a first time at 20 ml/HL, let it sit a minimum of one week before tasting.
- if the tannin has reduced oxidation but not sufficient manner, add 10 to 30 ml/HL of EBX10 (or 12) to the previously completed test (which will bring the final dosage to 30-50ml/hl).

Once you have defined the dose, you will be able to work your wine in tank or barrel in the same way and effectively reduce the uncontrolled oxidation.

We found that at these very high dosages, the effects of tannins are much better by integrating the tannin in 2 times, at least 2 weeks apart. If the time is a strong constraint (close to bottling or BIB), you can of course integrate it in one time, the integration of the tannin will be slower while remaining very effective.

PREPARATION of the TEST

1. Take 1 bottle of wine (or 1 Bib) per tannin to be tested + 1 to 2 bottles for wine sample
   (7 bottles (or Bib) if you test the 5 tannins)
2. Shake each vial of bottle to homogenize the contents.

Important :

Set aside a 3 liters BIB or 2 bottles of control wine (the day the test is set up)
Why : - make future dilutions with strictly identical wines
- compare tests with the same wine as the tests

Possible containers :

5 liters
3 liters
75 cl

Get an idea right away :

Flash Test

You can perform a flash test to estimate the action of EBX tannins.
With the pipette provided, insert a drop into a glass of control wine (15-25cl).
This test-flash can not be used to determine the dosage to be applied to the base wine. It will simply tell you which tannins can best suit your wine and your goals.

TRIALS PROTOCOL

A/ QUANTITY DETERMINATION

Using a micropipette:
You can integrate the tannin of small sample bottles directly into the bottle (or BIB) as follows:

quantity of tannin in wine	Amount of tannin to be added in a 5 liters BIB	Amount of tannin to be added in a 3 liters BIB	Amount of tannin to be added in a 75 cl bottle
10 ml/hl	0,50 ml	0,30 ml	0,075 ml
20 ml/hl	1,00 ml	0,60 ml	0,150 ml
30 ml/hl	1,50 ml	0,90 ml	0,225 ml

Using the pipette provided in the kit:
Pipette scaling 1/10 ml (0,1 ml).

In Bag-In-Box (BIB) :

Quantity of tannin in the wine	Amount of tannin to be added in a 5 liters BIB	Amount of tannin to be added in a 3 liters BIB
10 ml/hl	0,5 ml	0,30 ml
20 ml/hl	1,0 ml	0,60 ml
30 ml/hl	1,5 ml	0,90 ml

In a 75 cl bottle :

A drop of tannin corresponds to +/- 0.045 to 0.05 ml.
This solution is indicative and it is best to confirm the exact dose with a micropipette.
There should be no bubbles in the tannin drops to be incorporated into the bottles.

Quantity of tannin in the wine	Number of drops
12-14 ml/hl	2
18-20 ml/hl	3
22-25 ml/hl	4

IMPORTANT :
- Homogenize the BIB and bottles after integrating the tannins into the containers.
- Make a technical closure (no laboratory cap)
- Store in the cellar (conditions identical to your wine)
- Rinse the pipette and glass with neutral wine between each EBX tannin reference.

B/ TASTING

1. Tasting tests after **2-3 weeks** of integration (Optimum) .
   The tannin will have had time to homogenize with the wine
   On a shorter period of time :
   after one day: *You will get 60% of the end result*
   after 3 days : *You will get 90% of the end result*

2. All tasting at one time
   Reduces uncertainties related to wine developments and tasting conditions

3.Dilute the test wine (tannin) with 30% wine, 50%, 70% and then refine to find the exact dosage suitable for your need.

C/ TO BE AWARE OF :

Astringency / Bitterness

It is possible that during the tasting,
The tannin reveals the astringency and/or the bitterness already present in the wine.

It is **IN NO CASE** a matter of defects brought by the tannin

Just reduce and/or **increase a bit** the test dose
in order to find the correct dosage.

For example, if the dose that reveals bitterness in your red is at13 ml/hl., two actions are possible:
- You can dilute to pass the concentration to 10 ml/HL
- In another container increase the concentration to 15-20 ml/hl.
You will choose the dose that best suits your wine.
You will thus have confirmation that the EBX tannin does not bring any bitterness or astringency .