

TANINS EBX-PROTECT®

ANTI-OX®

The world of oenology has always been looking for a process to control the oxidation of a wine from the grape harvest, to bottling, while minimizing the use of sulphites.

Our new EBX-PROTECT® tannin has the property to protect wines very quickly against oxidation, until the end of maturation. It also has the property to continue its protective action in bottle.

EBX-PROTECT® is composed of an association of oenological tannins which are all compliant with the oenological Codex. The powder blend is then put into solution in order to facilitate the rapid integration of tannins during vinification and during the breeding without causing lumps.

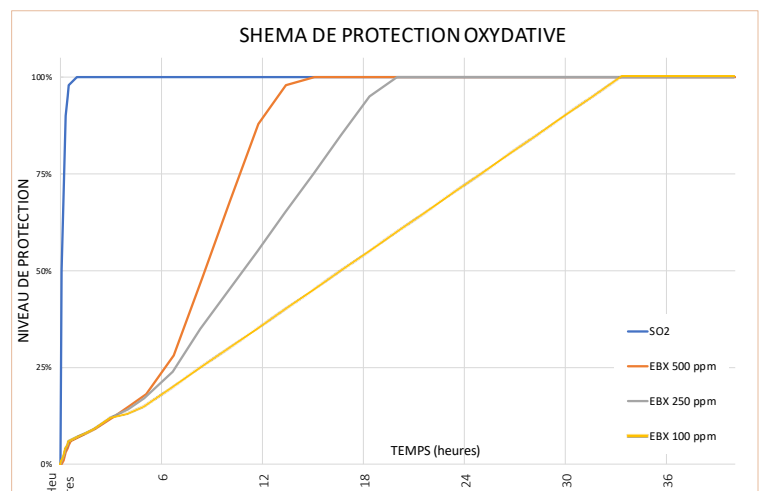
Our extraction and concentration methodologies naturally guarantee the quality and stability of the product, without any preservatives or additives.

The EBX-PROTECT® oenological tannins can naturally be used for the clarification of musts or wines.

Our product range consists of two tannins whose characteristics meet the needs of winemaking or raising white wines and red wines:

EBX-PROTECT® white wines

EBX-PROTECT® red wines



PROPERTIES OF EBX-PROTECT® TANNINS:

ANTI-OXIDANT Action:

Partial or total reduction of sulfite use.

Preserving the olfactory and taste qualities of quality grapes.

Conservation on the (very) long term of fruity aromatic components.

Use in ANTI-OXIDANT protection:

- As soon as possible from the harvest
- In alcoholic fermentation
- In malolactic fermentation
- In maturation

Use should be as early as possible to:

- Protect the wine quickly and avoid any imbalance due to oxygen
- Allow the tannin to integrate harmoniously into the wine

Action of EBX-PROTECT® red in color protection:

EBX-PROTECT® red wines supports purplish and helps maintain color in time.

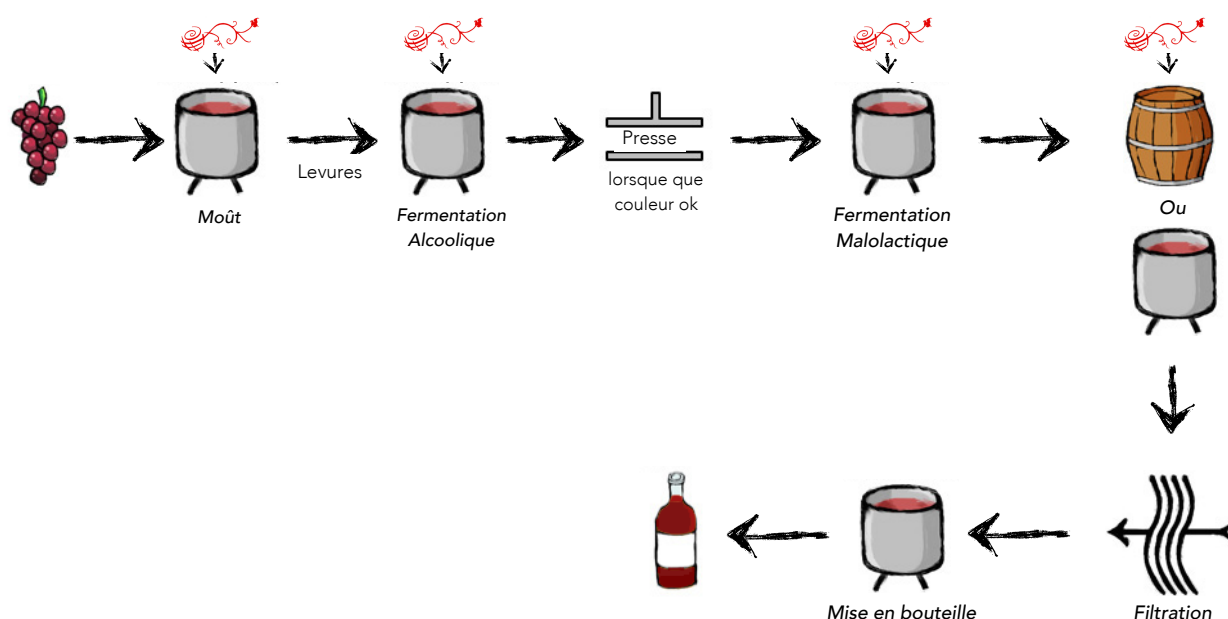
Contribution of structure:

The EBX-PROTECT® tannins support the structure of the wines, bring volume and persistence at the end of the mouth.

Usage :

Between 30 and 50 ml/HL depending on the characteristics of the wine.

USAGE OF ANTIOX® red wine



Aspect :	Brown liquid supported without apparent impurity		
Components :	Osmosis water, oenological tannins		
Conservatives :	None.		
Shelf life :	24 months in its original packaging closed at room temperature (5 deg Celsius - 25 deg Celcius), away from any source of contamination.		
Density :	1,095 g/l	± 0,05	
Concentration :	200 g/l	± 10	

REGULATORY ASPECTS

The EBX oenological extracts are 100% natural, extracted from renewable vegetable raw materials entering the category of tannins, complying with CODEX (resolution Oeno 12/2002, Oeno 5/2008 and Oeno 6/2008, as well as resolution OIV Oeno 352-2009, in accordance with article 120 quater (2) of Regulation No 1234/2007 of the European Council. All the limits set and the measurements made are reported to the dry extract.

Food grade quality Packaging