

.eSSENTIAL SPRING™

.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 geographical 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 SPRING™ is composed of 100% water-extracted American oak tannins (*Quercus alba*). It is compatible with BIO, VEGAN, NOP winemaking and guaranteed allergen-free

OENOLOGICAL APPLICATIONS

ESSENTIAL SPRING™ is a specific tannin for white wines water-extracted through an innovative process at atmospheric pressure.

Used during the pre-bottling phase, it increases the perception of sweetness of white wines, giving body and structure. It present an antioxidant power which permit to preserve the wine from oxidation.

ESSENTIAL SPRING™ is suitable for use before the microfiltration that precedes bottling (add it at least 48 h before microfiltration).

DOSAGE

- 0.5 to 3 g/hL (see table on the back of this sheet)

It's recommended to carry out laboratory tests to determine the appropriate dosage based on the style of wine you want to obtain.

IMPLEMENTATION INSTRUCTIONS

Dissolve **ESSENTIAL SPRING™** in 10 times its weight of water (hot water at 35 °C recommended to facilitate the dissolution) and then add to the wine during a pump-over.

The addition of **ESSENTIAL SPRING™** is recommended in the pre-bottling phase, at least 48 hours before the final filtration. It is recommended to defer the different additions of finishing and stabilization products to avoid any interaction and formation of possible cloudiness.

PACKAGING AND STORAGE CONDITIONS

- 500 gr bags.

Before opening: store in a cool, dry and well-ventilated place, free from odors, at a temperature between 5 and 25 °C.

After opening: carefully close the bag and store as indicated above. Once opened, the product must be used quickly.


Once prepared, the solution must be used within the day.

TECHNICAL NOTE

The process of fining is one of the most important steps to achieving quality wines which meet the demands of the market. This is the time when the fermentation aromas blend with the varietal aromas to give the wine its final character. Young wines are often marked by green, astringent sensations in the mouth and a deep red colour – only during the fining stage do they evolve towards a fuller, rounder flavour, a more purplish-red colour and the expected varietal aromas.

Tannins are phenol compounds which play a vital role in the quality and stability of wines. Significant interest in adding tannins to wines has arisen thanks to their ability to react with numerous different compounds. Colour stabilization: the colour of a wine is stabilized through the formation of stable complexes between the coloured pigments (anthocyanins) in red wines and condensed tannins. Ellagic tannins perform an important anti-laccase action which allows them to prevent browning in white musts. All these interactions lead to a colour which remains more stable over time. Mouthfeel properties: the relationship between tannins and proteins is applied from the moment of tasting – for example, astringent tastes are linked to the reaction of the tannins in the wine with salivary proteins. Moderate, delicate astringency helps create a sense of structure, volume and persistence in the wine. Moreover, the formation of complexes between tannins and polysaccharides gives the tannins a fat, full-bodied feel. Antioxidant power: tannins are powerful antioxidants which can halt the chain oxidation reactions provoked by free radicals. Under this guise they act in synergy with SO₂ and ascorbic acid to protect the wine. They allow the winemaker to gain greater control over the redox parameters right from the fining stage. Protein precipitation: proanthocyanidin tannins combine with proteins. This property is used in the clarification and stabilization of wines (together with bentonite) or to treat the effects of overfining. Effects on sulphur compounds: some organosulphur compounds (thiols) are responsible for the unpleasant aromas or the sense of flattening in wines. In red wines, tannins combine with thiols leading to the elimination of a part of the unwanted thiols and therefore reducing the negative impact they produce.

MUST		FINING		PRE-BOTTLING	
W/R	R	W/R	R	W/R	R
Average doses given in g-mL/hL Perform laboratory tests to determine the technical and sensory effects of the tannin and establish the optimum dose.					

Privlège Bleu			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Privlège Noir			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential PEP	1 - 10	5 - 20	1 - 10	5 - 20	1 - 3	5 - 20	Stabilizes colour, improves structure, enhances varietal notes
Essential PEL	1 - 10	5 - 20	1 - 10	5 - 20	1 - 3	5 - 20	Improves structure, enhances varietal notes, antioxidant effect
Essential OAK Progress			1 - 5	10 - 20			Improves structure, stabilizes colour
Essential OAK Sweet			1 - 5	10 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential OAK Strong			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential OAK Barrel			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential Passion			1 - 5	10 - 20			Enhances fruity varietal notes, antioxidant effect
Essential Fresh					1 - 10	1 - 10	Refreshes white wines
Essential Free Off			0,5 - 2	5 - 20			Clarifies, eliminates sense of flattening
Essential Free Veg			5 - 10	10 - 20			Reduces grassy odours, enhances varietal notes
Essential Fine Barrel			1 - 5	5 - 20	1 - 5	3 - 20	Recommended for the pre-bottling stage
Essential Ready Hawa			10-30m/hL	30-100m/hL	10-30m/hL	10-100m/hL	Ready for use. Improves structure, antioxidant effect
Essential Spring 					0.5 - 3		Increases the sweetness and body of white wines
Essential Tonic					0.5 - 3		Increases sweetness in sparkling wines, reducing astringency/bitterness and adding structure.