

UNICO #1 ENOLOGICAL TANNIN FROM TOASTED OAK

COMPOSITION

Ellagic oak tannin.

GENERAL FEATURES

Appearance: light brown powder

UNICO #1 is an ellagic tannin, extracted at low temperature from fire toasted oak wood utilizing innovative production technique. Unique low pressure and low temperature production method prevents oxidation of desirable aroma compounds and allows elimination of negative aroma attributes.

This ensures that attractive aroma compounds react with volatile compounds of wine to produce a desirable outcome.

Desirable toasting characteristics of **UNICO #1** are maintained: vanilla sensations (vanillin), vanilla - caramel (ciclotene), vanilla - cocoa (maltol), fruity-sweet (HDFM) and nutty (furfural). Maltol is a molecule present in wine in small quantities and perceived as fruity-jam according to its concentration; it can change into "hydroxymaltol" perceived as cocoa.

During maturation, the aroma of **UNICO #1** aroma combines with the aroma of wine and forms complex and persistent aromatics. These complex aromatics are long lived, of great intensity, complexity and persistence.

Absence of reduced smell (phenols), smoke/burnt (charred) sensations (4 methyl Guaiacol) and 4-ethyl phenol (band aid, sweaty aroma) makes **UNICO #1** truly unique.

The addition of **UNICO #1** into wine will enhance positive contribution of isoprenoids and nor-isoprenoids resulting in wine with intense varietals characters.

APPLICATIONS

UNICO #1 can be used in both red and white wines for enhancement of sweet and toasted characteristics. It also reduces the perception of bitterness, astringency and dryness.

If added prior to bottling **UNICO #1** improves aroma complexity of wines without affecting filterability. **UNICO #1** extends life of barrels and significantly contributes to the economy of barrel maturation.

INSTRUCTION FOR USE

Dilute **UNICO #1** in $10 \div 20$ parts of water and wine with continuous mixing. Add to the entire volume using a dosing pump or a Venturi tube.

It is recommended to do bench trials prior to addition **UNICO #1** and assess sensory contribution of **UNICO #1** in each wine.

UNICO #1 it can be added $1 \div 2$ weeks before bottling. However, it is strongly recommended to carry out in-house tasting to confirm filterability, protein and colloidal stability of the final blend.

DOSAGE

White wines $1 \div 10$ g/hl

Red wines $1 \div 15$ g/hl

PACKAGING AND STORAGE CONDITIONS

0,5 kg bags.

Packaging material: food grade polyethylene

Sealed package: keep the product in a fresh, dry, well-ventilated area.

Opened package: carefully reseal the package and keep it as above indicated.

Product approved for winemaking, in accordance with:

EC 1493/99