



Our new EBX Barrel® Tannin has the property to protect your barrel from the unwanted effects of storing a used and empty barrel, while minimizing the use of sulfite.

EBX BARREL® is composed of an association of oenological tannins which are all in accordance with the oenological Codex. The blend of powders is then put in solution of osmosis water in order to facilitate diffusion by spraying in the barrel.

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

PROPERTIES OF EBX-BARREL®:

Protective Action against the organoleptic of the barrel in the storage phase.
Preserving the olfactory and taste qualities of your barrel
Reduces the use of sulphur or/and ozone.

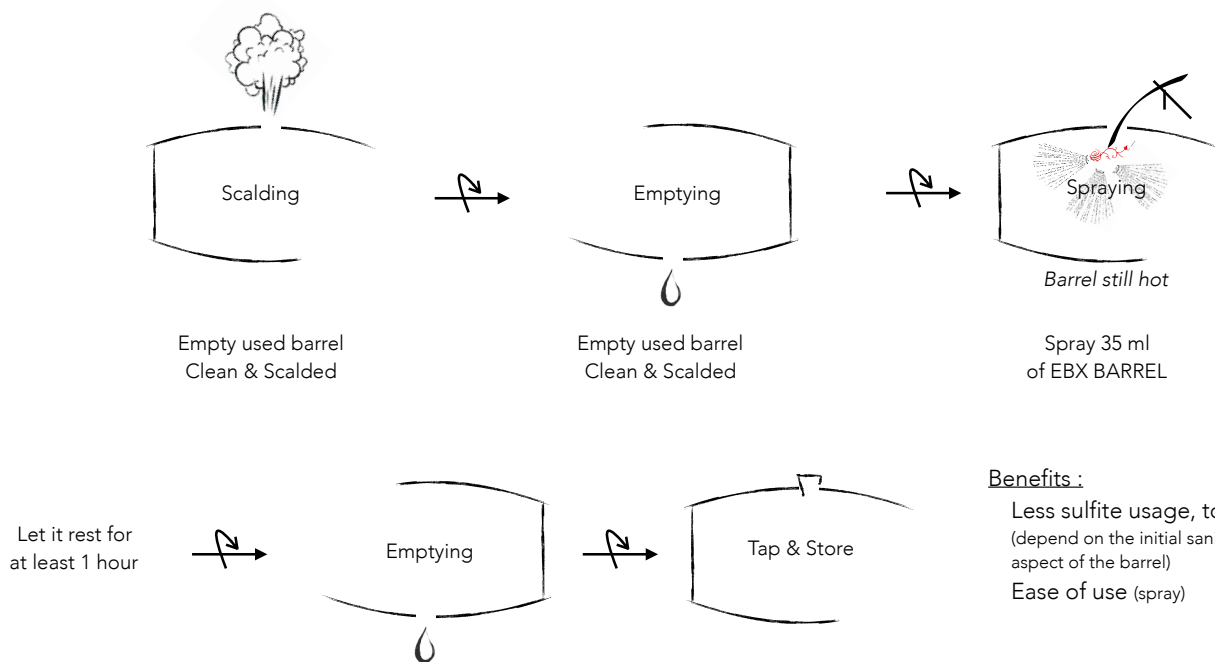
Usage :

35 ml per barrel

On healthy barrel, without blisters, washed.

Equipment Required:

Spray gun (can be supplied by EBX)
A compressor with pressure regulator



Benefits :
Less sulfite usage, to None
(depend on the initial sanitary aspect of the barrel)
Ease of use (spray)

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
