

# MKA - Liquid Oak Tannins

## Enological Tannin Extracted from French Oak



Common use levels:

Red Wines, 1 liter tannin  
Treats 1,000 - 1,500 L  
(1 gallon in 1,000 - 1,500 G)

White Wines, 1 liter tannin  
Treats 1,400 - 2,200 L  
(Approx 70% of red wine dose)

Bench trials are recommended for best results. Assess color and clarity of trial samples.

This product is approved for use by the TTB.

Legal Limit: the residual amount of tannin (as gallic acid) shall not exceed 0.8 g/L in white wine and 3.0 g/L in red wines.

Tannin content of Mocha Tannin expressed as gallic acid is approximately 50 g/liter.

Addition of 1 L / 1,000 L wine results in an addition of 0.05 g/L of gallic acid.

## Composition

Gallo tannins composed of hydrolysable ellagitannins from toasted French oak and purified water. No additives.

## Description

The primary use is to add structure and mouthfeel to red and white wines. These tannins are partially polymerized, softening existing tannins in the wine. Liquid Oak Tannins will recreate some of the characteristics of extended barrel storage, but in much less time.

## Application

- Increasing Guaiacol content in wine
- Aids in color stabilization
- Increased mouthfeel
- Aromatics

## Instructions for use

For color protection, add after ML fermentation. For mouthfeel and flavor adjustments add 2 weeks before bottling.

## Profile

MKA, formerly known as Mocha, adds fire toast and aged character to both red and white wines.

Adds the character of a heavy-toast French oak barrel with slightly smoky, chocolate-coffee undertones.

## Packaging and Storage

Available in 20 Liter totes and 1 Liter bottles. Store in cool cellar temperatures. Shelf life is 3 years unopened, and 1 year if opened. Shelf life can be extended on opened containers to 2 years by keeping it stored under 55° F. If in doubt about older stock, send us a sample and we will evaluate it for you.



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For technical assistance:  
Please visit our website  
[bsgwine.com](http://bsgwine.com)  
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