

DRAJAURYL® A

NATURAL DRY EXTRACT OF TOASTED FRENCH OAK HEARTHWOOD.

COMPOSITION

The **DRAJAURYL® A** is produced according to particular and rigorous methods, and made from French oak hearthwood only. The extract thus obtained, contains a high concentration (in powder form) of the same active ingredients as the toasted wood of new barels, allowing the organoleptic characteristics of spirits to slowly develop.

APPLICATIONS

DRAJAURYL® A is very effective for spirits and eaux de vie aging. It brings the woodiness necessary for the development of the best brandys. With its high concentration in ellagitannins you can:

- Harmonise alcohol taste and color
- Bring to roundness and aromatic complexity
- Enhance structure and color
- Develop new aromas specific to toasted french oak :
 - Spicy / Peppery
- Roasted Almonds
- Smoked notes

- Woody / Vanilla
- Empyreumatic notes

DIRECTIONS FOR USE

The powder form of **DRAJAURYL® A** ensures, in addition to a very good conservation, an easy handling. Its direct or indirect dissolution is fast and effective. A few grams of **DRAJAURYL® A** are enough to trigger an acceleration of ageing.

Only use distilled water / Do not use iron utensils or containers / Neutralize used barrels by steaming if they are not of French oak origin.

DOSAGE

The principle of application of DRAJAURYL® A is based on two fundamentals : the dosage and the duration of storage.

The average dosage (for a minimum of one year of storage, for example) is 1g/degree and per hectoliter in a recently distilled brandy. This dosage is to be modulated according to the storage duration: a smaller dose for a short storage and a dose potentially higher for a long storage.

We recommande that you carry out tests beforehand, in order to define and adjust the dose that will meet your organoleptic objectives for your spirits.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology. In conformity with (UE) 2019/934.





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PHYSICAL CHARACTERISTICS

Origin French oak hearthwood (Quercus Robur)		Color	Medium brown
Drying	Natural	Odor	Typical of toasted oak wood
Aspect	Fine powder (atomized)	Flavor A	stringent (presence of tannins)
Granulometry	less than 200µ (at 95%)	Solubility Wa	ater or hydroalcoholic medium

EXTRACTION CHARACTERISTICS

Classification Natural plant extract	Staining adjuvants
Solvents used Water or Alcohol or their mixtures	Conservatives
Manufacturing adjuvantsNone	

ANALYTICAL CHARACTERISTICS

Total polyphenol content > = 50 %	Arsenic< 3 ppm
Loss on drying	Iron
Insoluble substances	Mercury < 1 ppm
Ash	Heavy Metals < 5 ppm

STORAGE

- Store above ground level in the original packaging, away from light and moisture, at moderate temperatures, in a dry
- Do not inhale or absorb. In case of a problem, refer to the Safety Data Sheet
- DMD (Optimal date of use): 4 years

PACKAGING

■ kraft drums of 25 kg

Contact us for a different packaging