

DRAJAURYL® C

SPECIAL « TRADITION » BLEND MADE OF NATURAL FRENCH OAK EXTRACTS.

COMPOSITION

The **DRAJAURYL® C** is a specific formulation of some of both our natural and toasted French oak extracts. This composition developed by us has a large number of qualities and is particularly suitable for high-end spirits.

APPLICATIONS

DRAJAURYL® C brings the woody characteristics of the different oak species of which it is made, necessary for the production of the best spirits. Useful during the vinification and aging phases, it allows you to:

- Harmonise alcohol taste and color
- Bring to roundness and aromatic complexity
- Enhance structure and color
- Develop new qualities of aromas integrating both the new wood of the barrels and the nuances resulting from the classic treatment of heated stayes

DIRECTIONS FOR USE

The powder form of **DRAJAURYL® C** 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® C** 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® C** 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 Oak wood (Specific formula)	Color Medium brown
Drying Natural	Odor Typical of toasted oak wood
Aspect Fine powder (atomized)	Flavor Astringent (presence of tannins)
Granulometry less than 200µ (at 95%)	Solubility Water or hydroalcoholic medium

EXTRACTION CHARACTERISTICS

Classification	Natural plant extract	Staining adjuvants	. None
Solvents used	Water or Alcohol or their mixtures	Conservatives	None
Manufacturing adjuvants	None		

ANALYTICAL CHARACTERISTICS

Total polyphenol content > = 60 %	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 area
- 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