

SCOTT'TAN[™] ROYAL

ROYAL

Increases structure, enhances aromatic complexity and masks off-odors



Frequently used in whites, reds, ciders

SCOTT'TAN[™] **ROYAL** may be used to increase aromatic complexity, gently enhance stucture, and add length to the palate.

- It is known to bring out aromas of cocoa, chocolate, coffee, and butterscotch
- Can help mask Brettanomyces off-aromas and flavors
- Rapidly integrates
- Great for "last-minute" additions conduct filterability trials to avoid filtration challenges
- Extracted from American oak
- Best used for final blend adjustments (up to 2 days prior to packaging)

RECOMMENDED DOSAGE: Bench trials recommended 10-100 ppm (1-10 g/hL) (0.08-0.83 lbs/1000gal)

USAGE:

Add **SCOTT'TAN ROYAL** by mixing with 10 times its weight of warm water 35–40°C (95–104°F). If available, it is best to use an inline dosing pump to incorporate **SCOTT'TAN ROYAL** into the wine. If an inline dosing pump is unavailable, add product and mix well to obtain even distribution. If the wine will be filtered at bottling, add **SCOTT'TAN ROYAL** 48 hours prior to bottling to allow for proper integration.

SCOTT'TAN ROYAL is able to pass through final membrane filters (0.45 μ m) found on most bottling lines, though filtration is not required after adding **SCOTT'TAN ROYAL**.

STORAGE:

Dated expiration. Unopened the shelf-life is 4 years at 18°C (65°F). Once opened, keep tightly sealed and dry.

BENCH TRIAL PREPARATION :

Prepare a 1% solution: Add 1g **ROYAL** to 80mL DI water in a 100mL volumetric flask. When dissolved, bring to 100mL volume with DI water and mix thoroughly. Execute trials at room temperature. Allow at least 48 hours before tasting results.

TARGET ADDITION RATE		1% Lab Solution per
(ppm)	(lbs/1000 gal)	375 mL Bottle (mLs)
Control	Control	0
10	0.08	0.38
20	0.16	0.75
40	0.32	1.50
60	0.48	2.25
80	0.64	3.00
100	0.83	3.75

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