

ALAMBIC
by
Majestic partoeno

*The Art
and Science
of Distillation*

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ELLAGIC COMPOSITION FOR HUMAN CONSUMPTION

Quercus

OAK MAJESTIC® DEVELOPS SPECIFIC FLAVOURS AND FAMOUS TOASTED TASTE

100% NATURAL, WITHOUT PRESERVATIVES. WITHOUT GMO.



Application

ALAMBIC MAJESTIC® brings dye wooded, an enrichment in phenolic compounds, woody and toasted notes to alcohols.

Description and Uses

ALAMBIC MAJESTIC® is a product developed by the R & D Partoeno and tested by the University of Bordeaux in France, but also by winemakers -advice on different brandies, regions and vintages.

All components needed to develop the best spirits are united.

Provides consistent quality in contrast to the wooded liquids.

**ALAMBIC MAJESTIC® BRINGS COLOR,
STRUCTURE AND NOTES OF AROMATIC
TYPICAL MEDIUM OAK TOASTED.**

When to use ALAMBIC MAJESTIC® ?

ALAMBIC MAJESTIC® can be used for all the spirits which are needing "maturity in wood". To reduce usual storage time and costs.

To develop specific aromas:

- almonds / toasted almonds
- medium in whisky lactone
- medium in vanilla.

It is recommended to use ALAMBIC MAJESTIC® at a dosage of **1 to 1,5 g°/hl** (average). Ex : Alcohol at 70° reduce to 40 ° : 40 gr/hl

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Characteristic physico-chemical and limit bacteriological

Aspect :	fine powder	Iron :	< 50 ppm
Color :	light brown	Mercury :	< 1 ppm
Smell :	woody	Leads :	< 5 ppm
Arsenic :	< 3 ppm	Humidity :	< 8%
Toxins and mycotoxins :	abs.	Escherichia coli :	abs.
Salmonella :	abs.	Coliforms :	abs.
Staphylococcus aureus :	abs.		

Shelf life, Storage and Packaging

3 years (from date of production) in their original packaging, stored in a cool, odourless and dry place.

Pack de 25kgs. Other packaging, ask us.

For more information, ask the Material Safety Data Sheet ALAMBIC MAJESTIC®.
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