

# ALAMBIC

by *partoeno*

**B1**

*The Art  
and Science  
of Distillation*

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## ELLAGIC AND PROANTHOCYANIDIC COMPOSITION

**ALAMBIC B1® ENHANCES THE COLOUR OF SPIRITS AND BRANDIES TO ACHIEVE STRUCTURING RESULTS FAST.**

**100% NATURAL, PRESERVATIVE-FREE, GMO-FREE.**



### Application

ALAMBIC B1® enhances phenolic compounds, adds wooden notes to spirits.

### Description and Use

ALAMBIC B1® has been developed by Partoeno's R&D department and tested by the University of Bordeaux in France, as well as by wine consultants for its effect on a wide range of brandies, regions, and regions.

It adds smoothness and complexity and achieves structural results fast.

It has all the components and features to develop the best spirits.

It has the advantage of constant quality which liquid additives don't have.

**ALAMBIC B1® ENHANCES THE COLOUR OF SPIRITS AND BRANDIES TO ACHIEVE STRUCTURING RESULTS FAST. DEVELOPS SPECIFIC FLAVOURS AND FAMOUS TOASTED TASTE**

### When to use ALAMBIC B1®?

To add the woodiness that the best spirits need.

To enhance and balance spirits.

To reduce rack time and costs.

The recommended average dose for ALAMBIC B1® is 1g/hl.

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### Characteristic physico-chemical and limit bacteriological

Appearance :	fine powder	Iron :	< 50 ppm
Color :	light brown	Mercury :	< 1 ppm
Odour :	woody	Lead :	< 5 ppm
Arsenic :	< 3 ppm	Moisture content :	< 8%
Toxins and mycotoxins :	none.	Escherichia coli :	none.
Salmonella :	none.	Coliforms :	none.
Staphylococcus aureus :	none.		

### 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 B1®.  
CTN : 13021990