

ALAMBIC
B3 by
partoeno

The Art
and Science
of Distillation

OAK EXTRACT BLEND

Quercus.

ALAMBIC B3® ENHANCES THE COLOUR OF SPIRITS AND BRANDIES TO ACHIEVE STRUCTURING RESULTS FAST.

100% NATURAL, PRESERVATIVE-FREE, GMO-FREE



Application

ALAMBIC B3® enhances phenolic compounds, adds woody notes to spirits.

Description and Use

ALAMBIC B3® 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.

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When to use ALAMBIC B3®?

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 B3® is 1g/hl.

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Caractéristique physico-chimique et limite bactériologique

Appearance:	fine powder	Iron:	< 50 ppm
Colour:	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 fabrication) in its original container, stored in a cool, dry place away from smells.

25kg Packs (please contact us for other formats)

For more information, ask for the Safety Data Sheet for ALAMBIC B3®
Customs code 13021990

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