

QUERTANIN®

Stave wood quality ellagic tannins, extracted from oak heartwood, using LAFFORT's Instant Dissolving Process (IDP).

For post-vinification use in red, rosé and white wine.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.

In accordance with the regulation (EC) n° 606/2009.

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

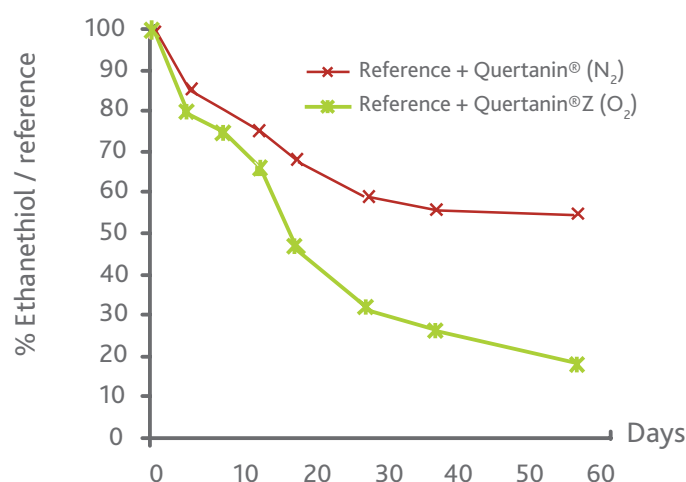
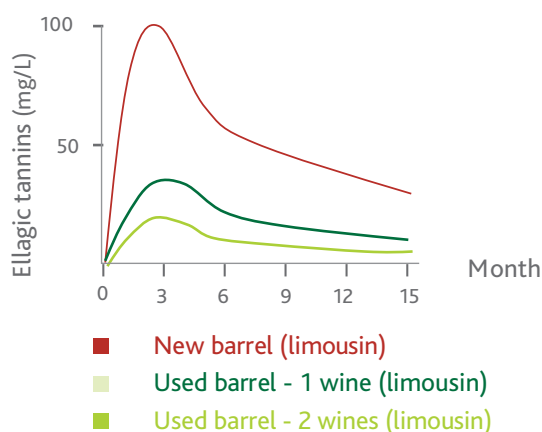
QUERTANIN® is a high quality complex ellagitannin preparation to:

- Enhance wine structure and palate length.
- Protect wine against oxidation (Increase wine's aromatic intensity).
- Eliminate reductive odours.
- Regulate oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation.
- Preserve wine freshness during preparation for bottling.
- Treat wines showing reductive characteristics.
- Create an environment rich in ellagic tannins in used barrels, similar to that of new barrels.

EXPERIMENTAL RESULT

• Tannin content extracted from the oak is lower in used barrels. The ellagitannin protective effect is decreased and the wine becomes subject to premature oxidation. Adding **QUERTANIN®** permits the re-creation of the buffer qualities provided by tannins extracted from new barrels, and protects the wine from oxidation phenomena.

• **QUERTANIN®** permits a significant decrease in reductive characters, such as light mercaptans, guaranteeing improved preservation of aromatic freshness.



PHYSICAL CHARACTERISTICS

Aspect granulated
Solubility complete

Colour dark brown

CHEMICAL ANALYSIS

Tannins > 65 %
Humidity < 7 %
Ash < 4 %
Insoluble substances < 2%
Arsenic < 3 ppm

Iron < 50 ppm
Lead < 2 ppm
Mercury < 1 ppm
Cadmium..... < 1 ppm

PROTOCOL FOR USE

DOSAGE

It is specified in the Oenological Codex that tannins "must not change the olfactory properties and the colour of wine". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.

- Preservation of aromatic freshness in white and rosé wine: 3 to 5 g/hL (30 - 50 ppm)
- Wine structure: 5 to 20 g/hL (50 - 200 ppm)
- During maturation, at each pump over: 3 to 5 g/hL (30 - 500 ppm)
- Micro-oxygenation treatment: 5 to 10 g/hL (50 - 100 ppm)
- Elimination of reductive odours: 5 to 10 g/hL (50 - 100 ppm)

IMPLEMENTATION

Thanks to the IDP process, **QUERTANIN®** can be sprinkled directly onto the wine during homogenisation or a pump-over (1 to 10%).

After **QUERTANIN®** has been added, it is recommended to carry out normal rackings until bottling preparation.

It is recommended to add **QUERTANIN®** at least two weeks before bottling.

For white and rosé wines stabilised with CMC (tartaric stabilisation), the addition of tannins towards the end of ageing may affect the colloidal stability; it is recommended to perform a protein stability test again systematically after addition.

STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Opened bags properly re-sealed: 4 months.

PACKAGING

500 g bag - 10 kg box



LAFFORT

l'œnologie par nature

