

QUERTANIN® INTENSE

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

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

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

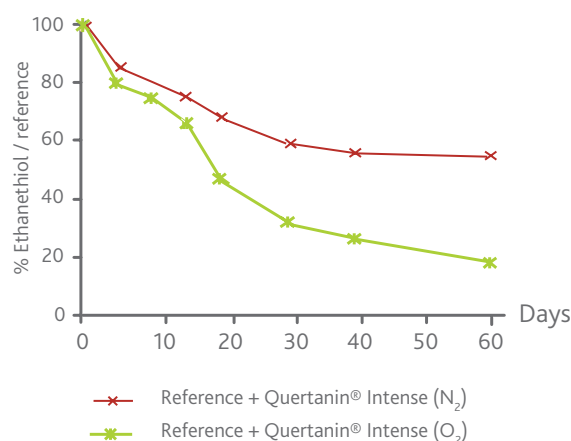
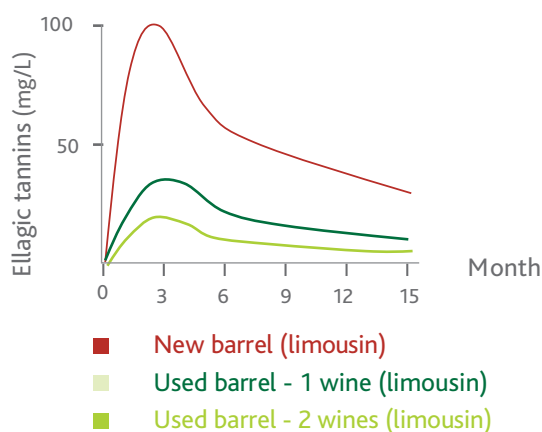
Used during fining, **QUERTANIN® INTENSE NF** is an ellagitannin preparation to enhance wine structure and palate length:

- Regulates oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation.
- Creates an environment rich in ellagic tannins in used barrels, similar to that of new barrels.
- Improves clarification.

EXPERIMENTAL RESULTS

• 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® INTENSE** allows recreation of the buffer qualities provided by tannins extracted from new barrels thus protecting the wine from the oxidation phenomena.

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



LAFFORT

L'œnologie par nature

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 wines: 0,5 to 2 g/hL (5 - 20 ppm).
- Red wine maturation: 3 to 10 g/hL (30 - 100 ppm).

IMPLEMENTATION

Thanks to the IDP process, QUERTANIN® INTENSE can be sprinkled directly onto the wine in an intermediary container during a pump-over homogenisation (5 to 10%).

QUERTANIN® INTENSE can be used during fermentation or ageing.

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.

A rough-hewed filtration is recommended before final filtrations.

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

Resealable doypack of 500g - 10 kg box

