

QUERPLUS

Natural oak extract for mouthfeel.

Physical Characteristics

Aspect granulated powder
 Colour brown / dark brown
 Solubility in water
 (0.04 % in 40% alcohol) limpid and yellow
 Odour..... aromatic wood

Chemical Analysis

Tannic acid40 - 50 %	Iron.....< 50 ppm
Humidity < 10 %	Lead..... < 2 ppm
Ashes..... < 4 %	Mercury< 1 ppm
Insolubles substances..... < 2 %	Cadmium.....< 1 ppm
Arsenic < 1 ppm	Heavy metal.....< 40 ppm

Oenological Use

Properties: natural oak extract improving the structure and the palate of the wine.

Dosage: 5 to 15 g/hL (50 to 150 ppm).

Preparation : add the granulates in quick-dissolving form in 10 % water solution or directly into the wine while stirring strongly. Then, add to the mass of the wine during pumping-over or transfer in order to achieve optimum homogeneity.

Remarks: Use an inert and clean container.

Storage & Optimal Date of Use

Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.
 Optimal date of use : 3 years after packing date. 3 months after opening (if the container is properly sealed).

Packaging

1 kg bags (in 10 kg boxes - 10 x 1 kg)
 2,5 kg bags (on demand)



LAFFORT

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