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QUERTANIN

Specific tannin for fine wines and aging

Quertanin consists of highly purified, concentrated ellagitannin, extracted from the heart of Limousin Oak. It is recommended for use in red and white wines during aging. Quertanin plays a positive role in clarification, enhancing the structural backbone, and in increasing mouthfeel. This tannin also plays a positive role when wine is aged in used barrels or during aging in American Oak, which naturally contains little ellagitannin. Under these conditions, Quertanin compensates for low ellagitannin extraction. Early addition is recommended, but it may also be used in the last stages of aging, at least three weeks before bottling, to make the wine more elegant and protect it from possible oxidation.

RECOMMENDED DOSAGE

- 10-20g/hl for red wines (0.80 - 1.6lb/1000gal)
- 5-10g/hl for white wines (0.40 – 0.80/1000gal)

In young wines kept in tanks, Quertanin should be added immediately after malolactic fermentation. If a malolactic fermentation is not desired, add at the end of alcoholic fermentation.

Gradually sprinkle Quertanin on the wine during transfer to a smaller vat or during racking. For better results, dissolve Quertanin in a small volume of water before use. Mix well in the vat for an even distribution in the whole tank. After the addition of Quertanin, it is recommended to proceed with normal rackings until fining.

PACKAGING

500g Bags
 1kg Bags

LABORATORY TRIAL PREPARATION

Prepare a 4.5% Quertanin solution by adding 4.5 grams of Quertanin to 80ml of deionized water in a 100ml volumetric flask. When dissolved, bring to volume of 100ml.

Laboratory Trial Recommendations:

Per 375 ml bottle

<u>Target Addition</u>	<u>lb/1000 gallon</u>	<u>mls of 4.5% Quertanin</u>
10 g/hl	0.83	0.83
12 g/hl	1.00	1.00
14 g/hl	1.17	1.17
16 g/hl	1.34	1.34
18 g/hl	1.51	1.51
20 g/hl	1.66	1.66

Allow wine samples to polymerize by waiting 12-24 hrs before tasting results.

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.