

# QUERTANIN® CHOC'

Stave oak heartwood quality ellagic tannins and gallic tannins, 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 current EU regulation n° 2019/934.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

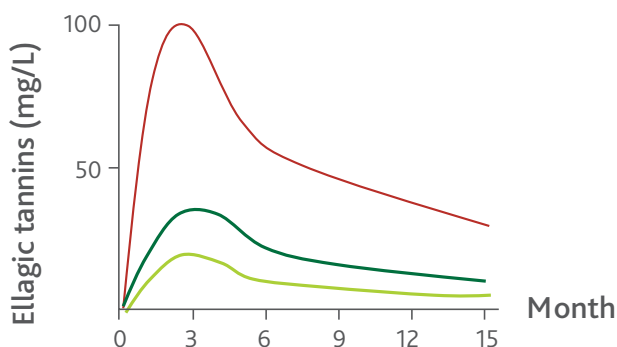
Used during fining, QUERTANIN® CHOC' is a preparation of ellagic and gallic tannins that:

- Enhances 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.

After the addition, it is recommended to carry out normal rackings until fining or bottling preparation.

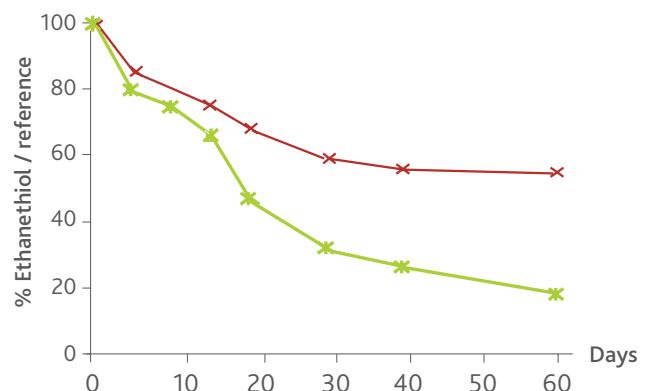
## EXPERIMENTAL RESULTS

- 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® CHOC' allows recreation of the buffering qualities provided by tannins extracted from new barrels thus protecting the wine from the oxidation phenomena.



- New barrel (limousin)
- Used barrel - 1 wine (limousin)
- Used barrel - 2 wines (limousin)

- QUERTANIN® CHOC' allows a significant decrease in reductive characters, such as light mercaptans, guaranteeing improved preservation of aromatic freshness.



- x— Reference + QUERTANIN® CHOC' (N<sub>2</sub>)
- \*— Reference + QUERTANIN® CHOC' (O<sub>2</sub>)



**LAFFORT**

*l'œnologie par nature*

## PHYSICAL CHARACTERISTICS

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Aspect .....	granulated	Colour .....	dark brown
Solubility .....	complete		

## CHEMICAL ANALYSIS

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Total phenolics (%) .....	> 65	Arsenic (ppm) .....	< 3
Humidity (%) .....	< 10	Iron (ppm) .....	< 50
Ash (%) .....	< 4	Lead (ppm) .....	< 2
Insoluble substances (%) .....	< 2	Mercury (ppm) .....	< 1
		Cadmium (ppm) .....	< 1

## 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: 2 - 5 g/hL (20 - 50 ppm).
- Red wine maturation: 5 - 10 g/hL (50 - 100 ppm).

### IMPLEMENTATION

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

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

*For white 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 RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

### PACKAGING

Resealable doypack of 500 g - 10 kg box.

