

# QUERTANIN® PLUS

Stave wood quality ellagic tannins, extracted from american oak heartwood. 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 current regulation (EU) 2019/934.*

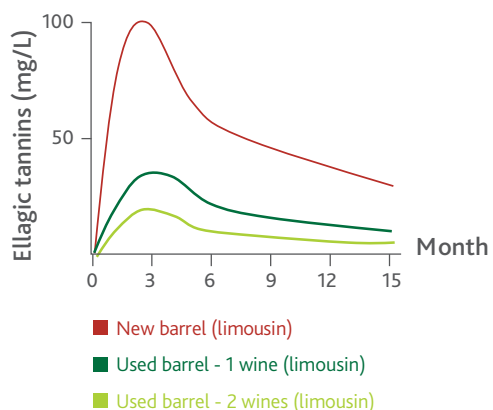
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

QUERTANIN® PLUS is a preparation of ellagic tannins used in ageing, which acts on the tannic structure and contributes to balance in wines.

- Regulates redox phenomena during barrel ageing or micro-oxygenation.
- Recreates an environment rich in ellagic tannins in used barrels, identical to that found in new oak.
- Facilitates clarification.

## 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® PLUS permits the re-creation of the buffer qualities provided by tannins extracted from new barrels, and protects the wine from oxidation phenomena.



## PHYSICAL CHARACTERISTICS

Aspect ..... powder      Colour ..... dark brown  
 Solubility ..... complete

## CHEMICAL ANALYSIS

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Tannins (%) .....	> 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

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### 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).
- Ageing of red wines: 5 - 10 g/hL (50 - 100 ppm).

### IMPLEMENTATION

It is recommended to add **QUERTANIN® PLUS** 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

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- 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

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500 g bag - 10 kg box.

