

# 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.*

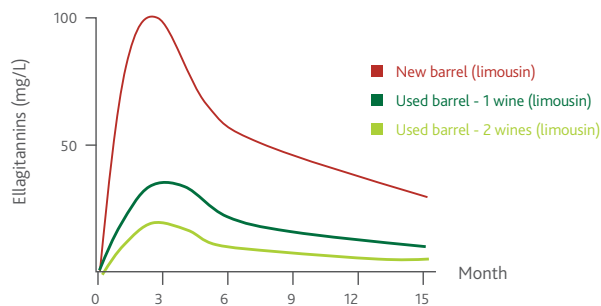
## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**QUERTANIN™ PLUS** is a preparation of ellagic tannins used in used in vinification or during ageing, with antioxidant and antioxidant properties (inhibition of laccase) and high reactivity with proteins (facilitates clarification).

- Regulates redox phenomena during barrel ageing or micro-oxygenation.
- Provides older barrels with an anti-oxidant medium rich in ellagitannins, identical to that of new barrels.

## 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 ..... granulated  
Solubility ..... complete

Colour ..... dark brown



**LAFFORT**

*l'œnologie par nature*

## CHEMICAL ANALYSIS

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Tannins (%) .....	> 65	Arsenic (ppm) .....	< 3
Humidity (%) .....	< 10	Iron (ppm) .....	< 50
Ash (%) .....	< 5	Lead (ppm) .....	< 2
Insoluble substances (%) .....	< 5	Mercury (ppm) .....	< 0.5
		Cadmium (ppm) .....	< 0.5

## PROTOCOL FOR USE

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### DOSAGE

- From 2 to 30 g/hL depending on the application (clarification, inhibition of Laccase activity, antioxidant, etc.)

### 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: 5 years.

### PACKAGING

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500 g bag - 10 kg box.

