

QUERTANIN

Specific tannin for post-vinification use in red, rosé and white wine.

CHARACTERISTICS

Quertanin consists of highly purified, concentrated ellagitannin, extracted from the heart of Limousin Oak. It is recommended for use in red, rosé and white wines during aging. It contributes wood nuances without toasty or smoky character. Quertanin plays a positive role in clarification, enhancing the structural backbone, and 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

Red Wine:	20-200 ppm	2-20 g/hl	0.16 - 1.6 lb/1000gal
White & Rosé Wine:	20-200 ppm	2-20 g/hl	0.16 - 1.6 lb/1000gal

DIRECTIONS FOR USE

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

Due to the instant dissolving process, Quertanin can be sprinkled in the wine during a pump-over or a good mixing. After the addition of Quertanin, it is recommended to proceed with normal rackings until fining. It is recommended to add Quertanin at least two weeks before bottling

BENCH 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.

Bench Trial Recommendations (per 375 mL bottle)

<u>Target Addition</u>	<u>lb/1000 gallon</u>	<u>mls Quertanin Lab Dilution</u>
2 g/hL	0.16	0.16
5 g/hL	0.41	0.42
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.

PACKAGING and STORAGE

Quertanin is available in 500 g and 1 kg packages. Unopened, Quertanin has a shelf-life of 4 years. Once opened it should be tightly sealed and stored in a dry environment.

This information is herein 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.

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