

QUERTANIN INTENSE

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

CHARACTERISTICS

Quertanin Intense is high-quality ellagic tannin extracted from toasted French oak. It amplifies mouthfeel together with aromas of toasted oak, almond and coffee. Quertanin Intense helps develop the overall complexity of the wine. It also has a slight anti-oxidant effect.

RECOMMENDED DOSAGE

Red Wine:	20-150 ppm	2-15 g/hl	0.16 - 1.25 lb/1000gal
White & Rosé Wine:	20-50 ppm	2-5 g/hl	0.16 – 0.42 lb/1000gal

DIRECTIONS FOR USE

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

BENCH TRIAL PREPARATION

Prepare a 4.5% Quertanin Sweet solution by adding 4.5 grams of Quertanin Sweet 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
15 g/hl	1.25	1.25

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

PACKAGING and STORAGE

Quertanin Intense is available in a 1 kg package. Unopened, Quertanin Sweet 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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