

QUERTANIN SWEET

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

CHARACTERISTICS

Quertanin Sweet is high-quality ellagic tannin extracted from toasted French oak. It can help develop the perception of sweetness together with aromas of coconut and vanilla. Quertanin Sweet 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 Sweet can be sprinkled in the wine during a pump-over or a good mixing. After the addition of Quertanin Sweet, 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 Sweet 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.

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