

QUERTANIN® CHOC'

Stave oak heartwood quality ellagic tannins and gallic tannins, utilising LAFFORT®'s Instant Dissolving Process (IDP).
For post-vinification use in red, rosé and white wines.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

Used during ageing, QUERTANIN® CHOC' is a preparation of ellagic and gallic tannins used in vinification or during ageing, with antioxidant and antioxidase properties (inhibition of laccase) and high reactivity with proteins (facilitates clarification).

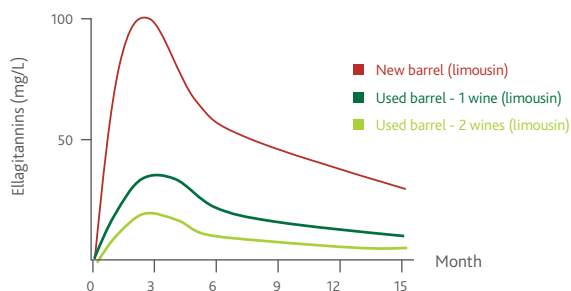
- Regulates oxidation-reduction phenomena during maturation in barrels or during micro-oxygenation.
- Provides older barrels with an anti-oxidant medium rich in ellagitannins, identical to that of new barrels.

After the addition, it is recommended to carry out normal rackings until fining or bottling preparation.

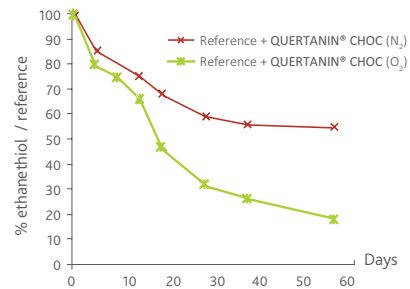
EXPERIMENTAL RESULTS

- 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® CHOC' allows recreation of the buffering qualities provided by tannins extracted from new barrels thus protecting the wine from the oxidation phenomena.
- QUERTANIN® CHOC' allows a significant decrease in reductive characters, such as light mercaptans, guaranteeing improved preservation of aromatic freshness.

ELLAGITANNIN CONTENT IN BARRELS



ETHANETHIOL CONTENT (%)



LAFFORT

l'œnologie par nature

PHYSICAL CHARACTERISTICS

Aspect	granulated	Colour	dark brown
Solubility	complete		

CHEMICAL ANALYSIS

Total phenolics (%)	> 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

DOSAGE

It is specified in the Oenological Codex that tannins "must not alter the recognised organoleptic characteristics of the wines". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.

- Clarification additive: 10 – 30 g/hL (100 - 300 ppm).
- Inhibition of laccase activity: 30 – 80 g/hL (300 - 800 ppm).
- Prevention of oxidation in white and rosé wines: 2 - 5 g/hL (20 - 50 ppm).
- Red wine ageing: 5 - 20 g/hL (50 - 200 ppm).

IMPLEMENTATION

Thanks to the IDP process, QUERTANIN® CHOC' can be sprinkled directly onto the wine during a pump-over homogenisation (1 to 10%).

It is recommended to add QUERTANIN® CHOC' 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

Resealable doypack of 500 g - 10 kg box.

