



QUERTANIN® Q2

TANNIN

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 EU regulation n° 2019/934.

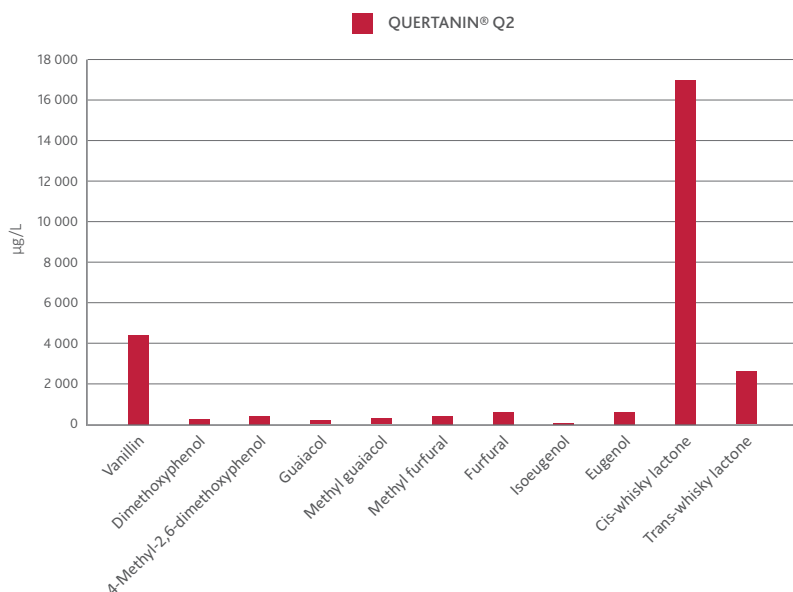
SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

QUERTANIN® Q2 is a preparation of ellagic tannins used in ageing, which acts on the tannic structure and contributes to balance in wines.

- 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.
- Facilitates clarification.

EXPERIMENTAL RESULT

- Very rich in ellagitannins obtained through a unique extraction process, QUERTANIN® Q2 also has the aromatic character typical of American oak, with very high content of cis- and trans-whisky lactones (coconut).



PHYSICAL CHARACTERISTICS

Aspect powder

Colour dark brown

Solubility complete



LAFFORT

l'œnologie par nature

CHEMICAL ANALYSIS

Tannins (%)	> 65	Arsenic (ppm)	< 3
Humidity (%)	< 10	Iron (ppm)	< 50
Ash (%)	< 4	Lead (ppm)	< 2
Insoluble substances (%)	< 2	Mercury (ppm)	< 1
		Cadmium (ppm)	< 1

PROTOCOL FOR USE

DOSAGE

It is specified in the Oenological Codex that tannins "must not change the olfactory properties and the colour of wine". The dosage rates will therefore vary in function of the wine matrix, and shall be determined after trials.

- Preservation of aromatic freshness in white and rosé wines: 2 - 5 g/hL.
- Ageing of red wines: 5 - 10 g/hL.

IMPLEMENTATION

It is recommended to add QUERTANIN® Q2 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

- Store above ground level in a dry area not liable to impart odours. Ensure stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.

PACKAGING

Stand-up pouch of 250 g - Box of 5 kg.

