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## QUERTANIN<sup>®</sup> LINE

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Various preparations of stave wood quality ellagic tannins, extracted from oak heartwood, using LAFFORT's instant dissolving form (IDP process).

For red, rosé and white wines.

### SPECIFICATIONS

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QUERTANIN<sup>®</sup> products are complex, high quality oak tannin preparations.

Depending on the level of toasting, QUERTANIN<sup>®</sup> products:

- Enhance wine mouthfeel, roundness and palate length.
- Protect wine with regards to oxidation.
- Enhance the wine's aromatic profile, building wine complexity.



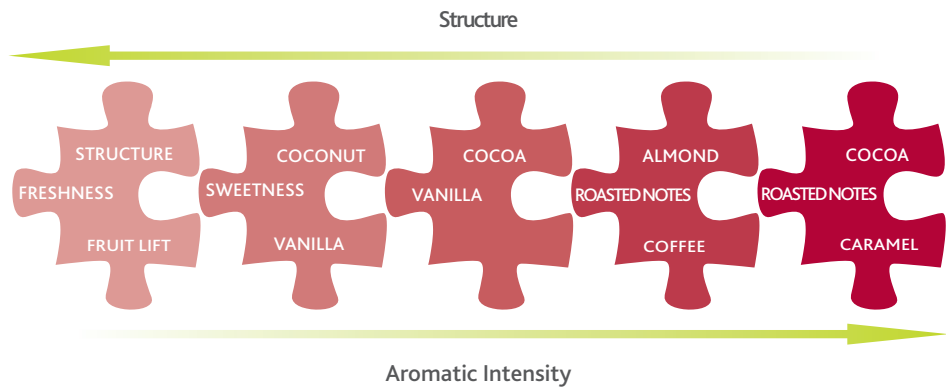
**LAFFORT**

*l'œnologie par nature*

## ENOLOGICAL APPLICATIONS

	QUERTANIN®	QUERTANIN® SWEET	QUERTANIN® CHOC'	QUERTANIN® INTENSE NF	QUERPLUS®
Organoleptical properties	Supports wine structure Improves aromatic freshness	Develops the perception of sweetness	Develops the perception of vanilla and chocolate notes	Amplifies mouthfeel together with toasting characteristics	Increase the wine's aromatic intensity and complexity
Regulation of Oxydo-reduction phenomena during barrel ageing or maturation in tanks using micro-oxygenation.	+++	++	++	+	++

The balance between structural and aromatic influences varies across the QUERTANIN® range, in accordance with the production methods used.



## PROTOCOL FOR USE

	QUERTANIN®	QUERTANIN® SWEET	QUERTANIN® CHOC'	QUERTANIN® INTENSE NF	QUERPLUS®
Dosage white wines	2 to 10 g/hL	2 to 5 g/hL	2 to 5 g/hL	0,5 to 2 g/hL	2 to 5 g/hL
Dosaged red wines	5 to 20 g/hL	5 to 10 g/hL	5 to 10 g/hL	3 to 10 g/hL	5 to 10 g/hL

## IMPLEMENTATION

Thanks to the IDP process, QUERTANIN® products can be sprinkled directly into the wine (1 to 10 %) during homogenisation or a pump-over. After QUERTANIN® products have been added, it is recommended to carry out normal rackings until bottling

## STORAGE

Store in the original, unopened packaging and use within specified "use by" date.

## PACKAGING

0,5 kg bag - 10 kg box.  
QUERPLUS®: 1 Kg (2,5 Kg on demand).

