



# Querca-Tan Blanc

## Other Names

None

## Description

Querca-Tan Blanc is extracted from the wood of *Quercus robur* (English oak) and *Petraea* (oak). Only aged barrel suitable timbers coming from the central part of France and Italy are used. Simply an extract of aged oak wood without any chemical treatment nor heating, it is the most 'natural' oak tannin in the oenological market. Its antioxidative properties are ideal for use at the beginning of fermentation to regulate the oxydoreductive potential, complex the oxygen, and prevent browning. Compared to the pure gallic tannins, this product gives a very mild oak aroma to the wines enhancing the mature fruit bouquet. It is designed for white and rose wines where a strong wood note could be unpleasant. It is also exceptional for micro oxygenation, especially in wines where it is necessary to maintain the varietal fruit notes.

## Properties

- Solubility : Pass test in water
- Appearance : Light Beige
- Available in Powder.

## Directions for use

Mix in warm to hot water at the ratio of 1:4. Add to the tank or barrel while circulating or mixing.

## Hazard Warning

Eye and hand protection recommended.

## Recommended Dosage

White/Rose wines at the beginning of fermentation: 25-62 ppm 0.20 – 0.50 lb / 1,000 gal (2.5-6.25 g/hL)

In micro oxygenation of red wines : 12 – 38 ppm 0.10 – 0.30 lb / 1,000 gal (1.25 -3.750 g/hL)

Packaging  
1 Kg Packet