

## TANNINS

## Querca-Tan Blanc

### Description

**Querca-Tan Blanc** is a natural tannin extracted from the wood of *Quercus robur* (English oak) and *Petraea* (oak). Its anti-oxidative properties protect aromas, regulate the oxidoreductive potential, and prevent browning in white and rosé wines.

### Properties

**Querca-Tan Blanc** is a simple extract of aged oak wood without any chemical treatment or heating. Only timbers from central France and Italy, and suitable for barrel aging, are used.

- Appearance: light beige
- Solubility: pass test in water
- Available in powder form

### Use

**Querca-Tan Blanc** can be used at any stage of wine production. It is ideal for use at the beginning of fermentation in white and rosé wines and is exceptional for micro-oxygenation, especially in wines where it is necessary to maintain the fruit notes characteristic of the variety. It gives a very mild oak aroma to wine, enhancing mature fruit bouquets.

### Dosage and Addition

0.1–0.5 lb/1000 gal (2–6 g/hL)

Dissolve in warm water before adding. Add to the tank or barrel while mixing.

Bench trials are recommended to ensure appropriate addition rates. Please contact your ATPGroup Enology Products Specialist for the best solution and assistance with the necessary bench trials to ensure appropriate rates.

### Storage and Shelf Life

Store in the original packaging in a neutral, odor-free environment that is dry and cool, max. 77°F (25°C). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

### Packaging

**Querca-Tan Blanc** comes in 1 kg packaging