

## TANNINS

## Querca-Tan MK

### Description

**Querca-Tan MK** is composed of gallo-ellagic tannins extracted from heavily-toasted French oak and gives wine the organoleptic notes typically derived from barrel maturation. It stabilizes color, softens the finish, and enhances the aromatic complexity with nuances of spicy mocha and chocolate.

### Properties

**Querca-Tan MK** contains gallotannins, ellagitannins and compounds obtained from the thermal degradation of lignin and of hemicellulose which bestow the typical organoleptic notes usually derived from barrel maturation. These finer grade tannins prolong the aromatic persistence and soften the finish with mocha and chocolate aromatics.

### Use

**Querca-Tan MK** can be used at any stage of wine production and is ideal for use in final blends.

### Dosage and Addition

0.15–1.2 lb/1000 gal (2–15 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 MK** comes in 500 g packaging (powder) and 1 kg packaging (liquid)

Product for Enological Use Only

Non-GMO, allergen-free

Please refer to the SDS for safe handling requirements.