

TANNINS

Querca-Tan UT

Description

Querca-Tan UT is the untoasted tannin of the Querca-Tan range, and is made of gallo-ellagic tannins extracted from untoasted French Oak. Its primary purpose is to add mid- and back-palate richness to wine by protecting it from both oxidation and reduction. It can also be used to minimize some of the challenges associated with barrel aging such as loss of flavor, oxidation, use of old barrels, and barrels made from poor-quality wood.

Properties

Querca-Tan UT is composed of hydrolyzable tannins extracted from French oak (*Quercus Petrea*) from central France. It is an ester of gallic, digallic and ellagic acids with carbohydrates. These finer grade tannins stabilize color and improve the sensory attributes of wine with anti-oxidant effects that protect wines from loss of aromatics and fruit character.

Use

Querca-Tan UT can be used at any stage of wine production, especially with micro-oxygenation, and is ideal for use in final blends.

Dosage and Addition

0.4–1.2 lb/1000 gal (5–15 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 UT comes in 500 g packaging

Product for Enological Use Only