

TANNINS

Querca-Tan VN

Description

Querca-Tan VN is composed of gallo-ellagic tannins extracted from medium-toasted American oak and gives wine the organoleptic notes typically derived from barrel maturation. It also helps stabilize color and improve the sensory attributes of the wine.

Properties

Querca-Tan VN contains gallotannins, ellagitannins and compounds obtained from the thermal degradation of lignin and of hemicellulose which bestow the typical organoleptic notes usually derived from aging in barrel. These finer grade tannins prolong the aromatic persistence and soften the finish while enhancing the aromatic complexity with nuances of sweet vanilla and cacao.

Use

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

Dosage and Addition

Powder: 0.15–1.2 lb/1000 gal (2–15 g/hL)

Liquid: 0.3–2.4 lb/1000 gal (4–30 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 VN 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.