



Tannins, Oak Alternatives, & MOx for Barrel-Aging Effects

Wineries today face increasing pressure to reduce costs while maintaining quality. ATPGroup offers three complementary solutions that achieve the effects of barrel maturation without the cost of the barrels. Post-fermentation tannins, oak alternatives, and micro-oxygenation add style, smoothness, and structure to both red and white wines. While they can be used separately, enhanced results are achieved by combining the tannins (to add structure and mouthfeel) and/or oak alternatives (to mask greenness and increase roundness) with a program of MOx during ageing.

Tannins for use in finished wines offer winemakers the opportunity to improve texture and structure, improve aromatic complexity and recapture freshness. ATPGroup offers a high-quality cost-effective proprietary range of maturation and finishing tannins.

For red wines, select **Tani-Structure**, **Tannica Luxe**, or **Tani-Complete** to build mouthfeel for longer aging independently or in conjunction with micro-oxygenation. **Querca-Tan Rouge**, **Querca-Tan UT**, **Tani-Grape**, and **Cherry Tan** are excellent options to smooth out gaps and fine-tune the palate. For aromatic complexity, **Querca-Tan VN** and **Querca-Tan MK** offer profiles of rich spicy and sweet oak. **Tani-Heritage**, **Tannica Fresco**, and **Tannica Bouquet** combine antioxidant benefits and promote fresh aromatics, structure and softness while reducing the impression of some off-flavor compounds.

Tannins can also play a beneficial role in finished white wines due to their high antioxidant properties. Very low doses of **Querca-Tan Blanc** or **Querca-Tan UT** help keep whites fresh, maintaining bright vibrant and aromatics especially when stored in tank. Properly applied, tannins used in finished whites can even help reduce the overall levels of sulfur dioxide required.

ATPGroup also offers a range of oak alternatives of French or American oak. Options include toasted or untoasted in powder, chips, or tank staves. All of these enhance the character and complexity of your wines, decreasing the perception of green characters and increasing roundness.

Innovative, state-of-the-art Micro-Oxygenation Systems by Parsec* are programmed to use continual feedback and self-calibration to accurately dose oxygen by mass, not volume. This ensures that your wine receives the precise amount of oxygen needed. These systems are available for wineries large and small, with options ranging from single output portable units to complete cellar PC network-controlled automated systems.

**Available from our equipment partner Omnia Technologies*