QUERCUS

POWDERED TANNINS

Wine

General features

Quercus tannin is a powdered extract obtained from French oak of the species *Quercus petraea*, known as the oak. This tannin is easily soluble in hydroalcoholic solution and is mainly used in the treatment of wines intended for aging, especially red wines. Its main functions and benefits include:

- Aromatic composition: Quercus brings to wine odorous compounds derived from the degradation of lignin, such as vanillin, phenyl ketones, aldehydes, and phenolic alcohols. These compounds contribute refined and characteristic scents to the wine, improving the overall aromatic complexity.
- Reproducibility and standardization: by using Quercus, winemakers can consistently achieve specific aromatic characteristics in their wines in a standardized manner. This is especially important to ensure consistent product quality.
- Tannin evolution: Quercus contributes to the slow evolution and oxidation of tannins naturally present in red wine. This process helps to achieve better color stability over time, helping to keep the color of the wine more stable and resistant to oxidation.

Composition

Oak tannin (ellagic type) tannic acid > 92%
Moisture 6-8%

Dosage

Fermentation: 25 g/hl on day 3 of F.A
Racking: 5-8 g/hl to fix color and promote A.T. condensation
Maturation: 5-15 g/hl at the winemaker's discretion
Preliminary laboratory trials are recommended to assess the desired sensory contribution.

How to use

Dissolve Quercus in water or wine, adding slowly during continuous agitation at a ratio of 1:10-1:15. Add to the mass to be treated during reassembly.

Packaging and storage

1 kg resealable bag, 10 kg bag.
Store in a cool and dry environment.

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