

Aleatan QUERCIA



COMPOSITION

Ellagic tannin extracted from oaks from the French Massif Central naturally air-dried for 24 months.

GENERAL CHARACTERISTICS

Appearance: micro-grained brown powder.

ALEATAN QUERCIA clarifies and stabilizes wine. The extraction technique applied allows obtaining a composition very similar to that of polyphenols extracted from wine during fermentation in the presence of unroasted chips. **ALEATAN QUERCIA** regulates the oxidation-reduction potential of wine, prevents the formation of reduced odors, and promotes wine structure.

APPLICATIONS

ALEATAN OAK can be used:

- during alcoholic fermentation
- on young wine

Fractional additions are possible to improve wine structure and color quality.

RECOMMENDED DOSAGES

- 10 to 20 g/hl on fermentation to stabilize color, improve phenolic potential and enhance the aromatic qualities of wine.
- 10 to 20 g/hl on young wine to stabilize the color and structure of the wine and balance the redox potential.

MODE OF USE

Dissolve Aleatan QUERCIA directly into water or wine to be treated. It is recommended that the product be thoroughly homogenized in the mass. Do not put in contact with iron containers.

PACKAGES AVAILABLE

500 g bag 10 kg bag

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Protect from air and sunlight. In its original packaging, the product retains all its properties for 24 months.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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