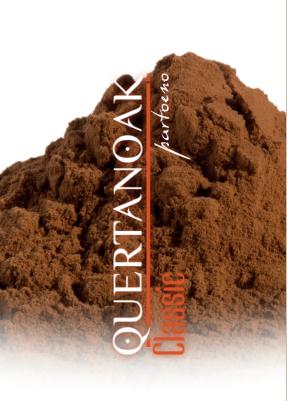


The Art and Science of oenology



ENOLOGICAL ELLAGITANNIN

Highly purified, concentrated in ellagitannin, extracted from heart of french oak Quercus Robur.

CLARIFICATION AND AGEING: RED WINES, WHITE WINES, SPARKLING WINES.

In used barrels QUERTANOAK CLASSIC compensates for low ellagitannin extraction.

QUERTANOAK CLASSIC MAKES THE WINES MORE ELEGANT AND PROTECTS THEM FROM POSSIBLE OXIDATION.

100% NATURAL, WITHOUT PRESERVATIVES, WITHOUT GMO.



Application

In young wines kept in tanks, QUER-TANOAK CLASSIC®, added immediately after malolactic fermentation (red wines) or at the end of alcoholic fermentation (white wines), plays a positive role in clarification, enhances the structural backbone and increase mouthfeel.

Description and Uses

QUERTANOAK CLASSIC® is a product developed by Partoeno R&D and tested by the University of Bordeaux, France and key wine consultants on different wines, regions and vintages.

This product allows obtaining rapid results on structure, brings roundness and complexity.

QUERTANOAK CLASSIC® MAKES THE WINES MORE ELEGANT AND PROTECTS THEM FROM POSSIBLE OXIDATION.

When to use QUERTANOAK CLASSIC®?

Wines that are considered to be outside the acceptable range eg: all wines presenting difficulties of structure and roundness. The treated wines can be tasted the same day of the treatment, however it is recommended to wait at least 48 hours. Furthermore, revalue wines of average range at a lower cost.

It is recommended to use QUERTANOAK CLASSIC® at a dosage between

10-20 gr/hl for Red Wines (0.80 – 1.6 lb/1000 gal) 5-10 gr/hl for White Wines (0.40 – 0.8 lb/1000 gal)

The dosage, and therefore the treatment cost, can be optimised by doing direct trials in bottles at different concentrations.



Physico-chemical Caracteristic and bacteriological limits

Aspect: very fine powder Quality of polyphenols: min. 65% bluff colored Color: Iron: < 50 ppm Lead: < 5 ppm Smell: woody Mercury: < 1 ppm Humidity: < 10% ≤ 10% < 3 ppm Dessication Loss: Arsenic: (2H - 100/105°C)

Toxins and mycotoxins : abs.
Salmonella : abs.

Staphylococcus aureus: abs.

Escherichia coli : abs.
Coliforms : abs.

Shelf life, Storage and Packaging

3 years (from date of production) in their original packaging, stored in a cool, odourless and dry place.

Pack de 25kgs. (Other packaging, ask us).

For more information, ask the Material Safety Data Sheet QUERTANOAK CLASSIC® CTN: 32019020