

NOQUERCUS

Specific complex to promote sweetness and aromatic complexity in red wines

CHARACTERISTICS

NOQUERCUS has been specially formulated to respond to wine-makers needing to make early and fast corrections on modern red wine with volume, body and very supple tannins. In addition, **NOQUERCUS** provide a touch of freshness to wines.

The active components of **NOQUERCUS** are quickly available compared to when using fresh wood. **NOQUERCUS** is easy to use and generates no residues after usage.

OENOLOGICAL PROPERTIES

NOQUERCUS has natural detoxifying properties, which facilitates the fermentation process and elimination of ochratoxin A.

The active components of **NOQUERCUS** are immediately available contrary to fresh wood chips which require several days soaking. Wine aromas and color are thus immediately protected.

NOQUERCUS react with the aggressive tannins of the grape and reduces sensations of harshness, dryness or bitterness. **NOQUERCUS** provides increased complexity and freshness to red wines.

APPLICATIONS

NOQUERCUS is recommended for red wines.

APPLICATION RATE

0.2 to 0.6 g/L depending on the initial structure and desired effect.

Maximum legal dose (EU): 1 g/L.

INSTRUCTIONS FOR USE

Disperse **NOQUERCUS** in tepid water (1 kg/10 liters). Incorporate while pumping over.

Caution:

Product for exclusively oenological and professional use.

Use in compliance with regulations in force.

PACKAGING

500g and 5Kg

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place

Once open: use quickly.

The above-mentioned information is based on our knowledge at the time. This information is provided without commitment or guarantee, given that the conditions for use are beyond our control. This information does not release the user from complying with regulations and safety data in force. This document is the property of SOFRALAB and can not be modified without its authorization.