

# SPECTRA® QUERCETIN FREE (QF)

## Specific enzyme preparation for managing quercetin precipitation

### CHARACTERISTICS

Quercetin is a flavonol whose main function is to protect plants against abiotic stresses.

**SPECTRA® QF** is a concentrated, micro-granulated enzyme preparation based on pectinase from *Aspergillus Niger*. These properties enable it to release bound quercetin, leading to its precipitation.

**SPECTRA® QF** is naturally low in cinnamyl esterase, thus limiting the formation of ethylphenols.

### OENOLOGICAL PROPERTIES

Quercetin precipitation in wines due to recurrent climatic stresses is becoming an increasingly global problem. In the next few years, this precipitation could affect a large number of varieties.

In order to limit this precipitation in the bottle, upstream intervention is therefore essential with this molecule complex.

**SPECTRA® QF** enables you to:

- release combined quercetin
- stimulate precipitation of the aglycone form
- facilitate clarification and natural sedimentation
- manage residual free quercetin problems over time.

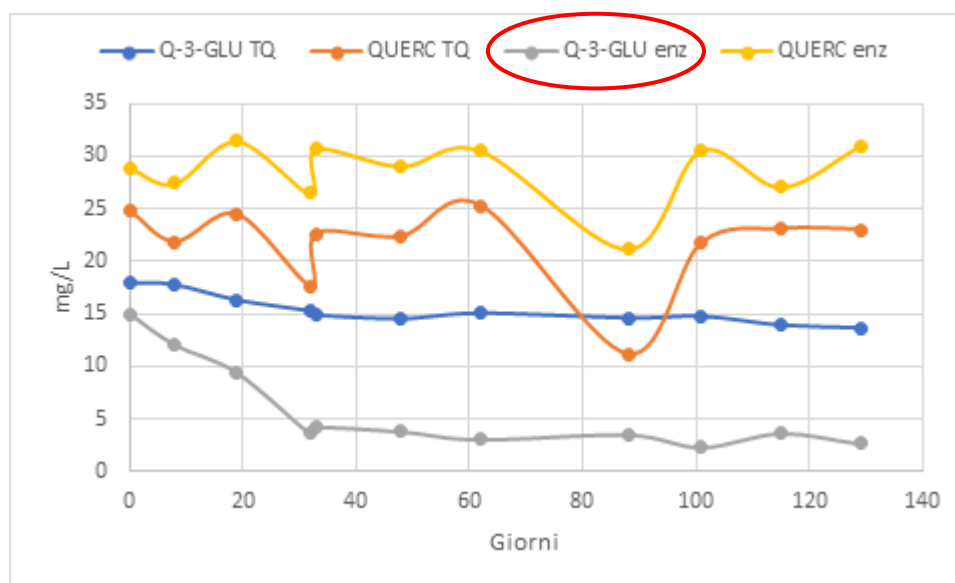


Fig. 1: Impact of SPECTRA® QF at 5 g/hL on the various forms of quercetin over time

## APPLICATION

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Can be used on all wines with a quercetin glycoside content > 5 mg/L

## DOSAGE

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Recommended dose: 3 to 10 g/hL depending on bound quercetin content, contact time and temperature.

Minimum contact time: 3 weeks.

## INSTRUCTIONS FOR USE

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Dilute **SPECTRA® QF** in 10 times its weight in water.

To be used at an early stage, at the end of racking or after MLF in case of co-inoculation, in all fast-rotating wines. The use of the Oenofrance® protocol is recommended to stabilise the colouring matter.

For wines requiring longer ageing, use **SPECTRA® QF** after checking colour stability during the refining phase.

Monitor the decrease in bound quercetin and the precipitation of the aglycone as from the first month of treatment, keeping the temperature between 15 and 25°C.

When the glycoside content is < 5 mg/L, the treatment is stopped by adding 5 g/hL of **PERFORMA** bentonite.

The quercetin aglycone will naturally precipitate up to its solubility threshold; in order to eliminate this precipitate and remove the suspended molecules, adapted fining with **PHYLIA® EPL** is recommended.

### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

## PACKAGING

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100g Box

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment.

When received, store below 25°C.

If keeping the product after the harvest, store at 8°C to 15°C.

Once opened, store at 8°C to 15°C and use rapidly.

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