



OAK PRODUCT AND SERVICE OFFERINGS

OAK ALTERNATIVES FOR FERMENTATION THE INCANTO N.C. RANGE

If properly dosed, the use of oak alternatives during fermentation improves wine aroma and taste, and is ideally suited to international and “new” consumer wine markets.

Incanto N.C. products are completely soluble formulations containing only active molecules used in oak powder applications during fermentation:

- **Ellagic Tannins** that act as catalyzers for tannin/anthocyanin complex formation via “acetaldehyde bridges.” These complexes have a red color, are stable against bleaching by sulfur dioxide, and contribute to wine structure without imparting astringency.
- **Wood polysaccharides** that increase volume, soften tannins, stabilize color and indirectly protect aromas from oxidation.
- **Aromatic substances** derived from wood and toasting. They bring aromatic complexity to the final wine.

Incanto N.C. products used during fermentation provide the efficacy of oak powder while offering these advantages:

- Precise dosages
- Consistent quality
- No burnt or green wood notes
- No solids that could damage mechanical parts of harvest machinery or render cleaning difficult
- Ease of use for winery staff
- Zero loss of color by solids adsorption

Because Incanto N.C. products contain only the active molecules that can be extracted from oak, dosages are 10 times smaller than typical oak powder. This makes the job of winery staff easier and reduces waste.

INCANTO N.C.

Soluble powder, superior to typical oak alternatives for the fermentation of white and red grapes. It can be used to mimic the effect of medium-toasted oak powder or chips. Incanto N.C. contributes all oak chip-extractable compounds that can impact color stabilization, aromatic complexity and balance. The use of Incanto N.C. during alcoholic fermentation provides all the benefits of oak, while avoiding operational problems such as clogging mechanical parts, difficult sanitation, waste treatment/elimination, etc.

Application: Color stabilization, increase aromatic complexity, increase volume and structure.

Dosage: 20-50 g/hL for red must

INCANTO N.C. WHITE

Soluble powder, superior to typical oak alternatives. Incanto N.C. White is composed of oak and acacia tannins and yeast polysaccharides. It can be used during wine fermentation to mimic the effect of untoasted oak powder or chips. Incanto N.C. White protects juice from oxidation and prevents the appearance of reductive odors. Additionally, it provides light notes of flower and vanilla, increases the flavor of fresh fruit, and enhances softness and volume.

Application: Anti-oxidant protection; enhance aromatic complexity; increase volume and structure.

Dosage: 5-30 g/hL for white must

10-50 g/hL for rosé and young red must

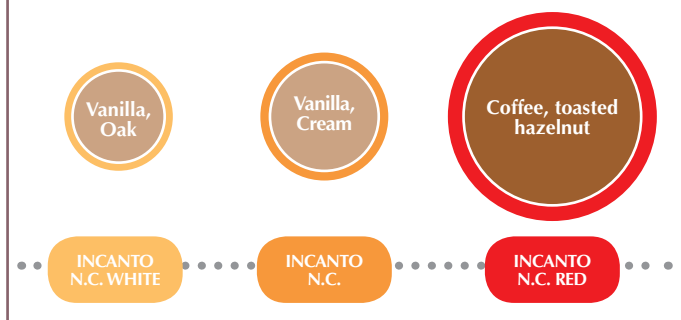
INCANTO N.C. RED

Soluble powder, superior to typical oak alternatives for the fermentation of red grapes. Incanto N.C. Red is a soluble mixture of toasted oak tannin and yeast polysaccharides that can be used to mimic the effect of medium-plus toasted oak powder or chips. Incanto N.C. Red decreases green aromas of unripe grapes, prevents reduction, and increases color stability. Its use provides notes of toasted oak and increases structure, volume and the sensation of sweetness.

Application: Prevent reduction, reduce green notes, increase aromatic complexity, increase volume and structure.

Dosage: 20-50 g/hL for red must.

RANGE OF TOASTING INTENSITY



OAK ALTERNATIVES INCANTO CHIPS & BARREL BOOST

Incanto Chips & Barrel Boost Ministaves are produced from select French or American oak aged 18-36 months and toasted using a unique and original process to ensure high quality products. The convection toasting used employs a progressive heating scheme which results in a deep and homogenous toast. The result is consistent quality across all lots. The specially-selected oak in combination with the unique toasting process creates an innovative product that heightens fruit and smoothness; qualities particularly appreciated by today's consumers.

INCANTO CHIPS

Packaging: 10 Kg bags

Dosage: 1-4 g/L in white vinification
1-6 g/L in red vinification

Contact time: Minimum of 4 weeks during ageing. During fermentation, contact time is equal to the length of fermentation.

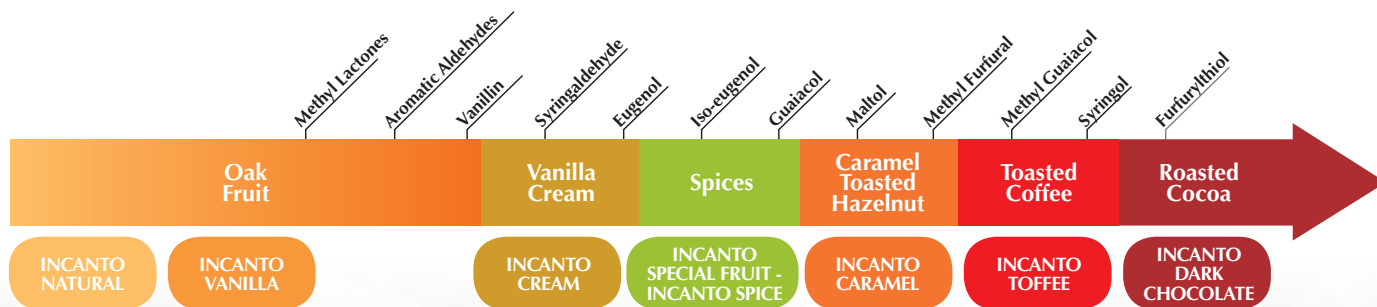
Trials: Enartis Vinquiry offers trial kits for our oak chips. Please inquire for more information.

BARREL BOOST MINISTAVES

Packaging: 24 Ministaves

Dosage: One chain per barrel corresponds to the addition of 25% new toasted oak

Contact time: Minimum of 4 months, 6 months optimal.

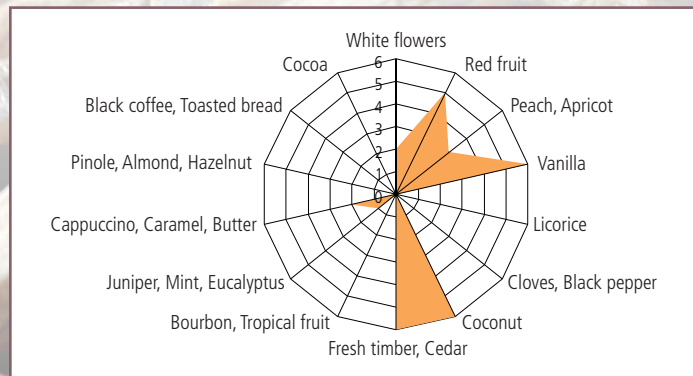


INCANTO NATURAL

Composition: Untoasted French Oak Chips

Sensory aroma characteristics: Enhances fruit and freshness while preserving varietal characters.

Mouthfeel characteristics: Increases wine structure, volume, and smoothness while improving balance and finesse

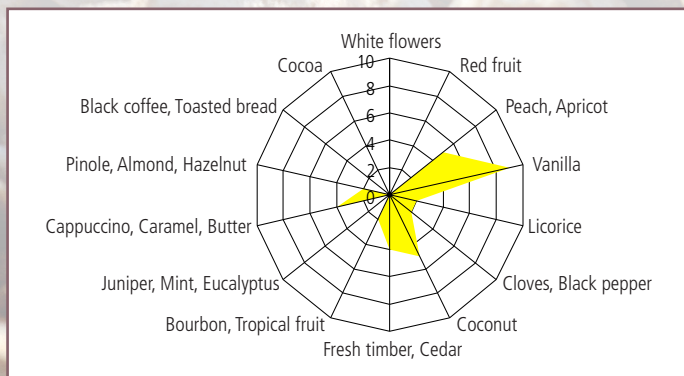


INCANTO CREAM

Composition: Medium-Toasted French Oak Chips & Ministaves

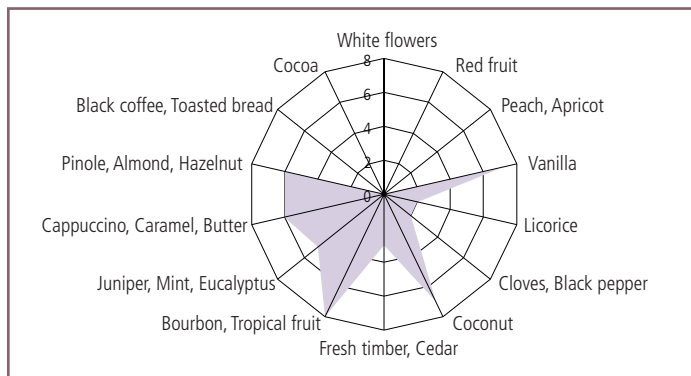
Sensory aroma characteristics: Vanilla, coconut, butter, cappuccino, and licorice.

Mouthfeel characteristics: Increases smoothness, volume, and sweetness without imparting excessive tannins.



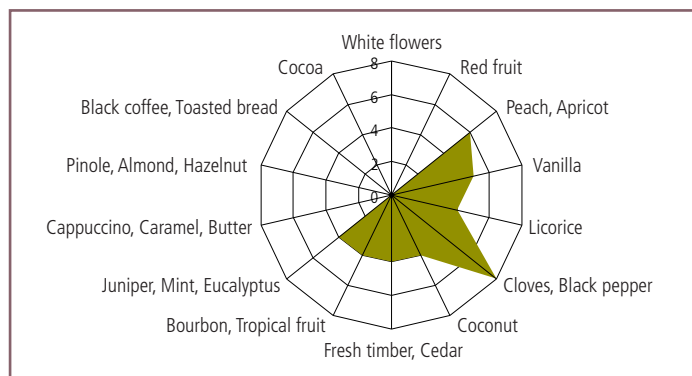
INCANTO VANILLA

Composition: Medium-Toasted American Oak Chips & Ministaves
Sensory aroma characteristics: Vanilla, coconut, cinnamon, Bourbon, honey, tropical fruit, hazelnut, toasted almond, butter.
Mouthfeel characteristics: Rapidly increases smoothness, volume, and freshness without imparting excessive tannins.



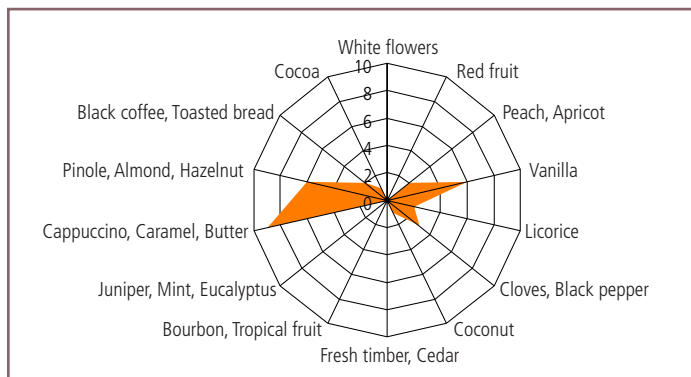
INCANTO SPECIAL FRUIT

Composition: Medium-Toasted French Oak Chips & Ministaves
Sensory aroma characteristics: Light spice, toast, chocolate, caramel, and vanilla notes that enhance fruitiness and complexity.
Mouthfeel characteristics: Increases smoothness, volume, and structure without imparting excessive tannins.



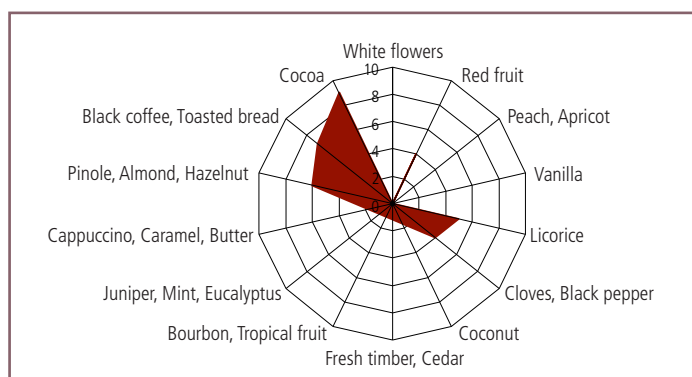
INCANTO CARAMEL

Composition: Medium-Toasted French Oak Chips & Ministaves
Sensory aroma characteristics: Caramel, cappuccino, toasted sugar, butter, almond, toasted hazelnut, vanilla, and light spice.
Mouthfeel characteristics: Particularly increased smoothness and sweetness.



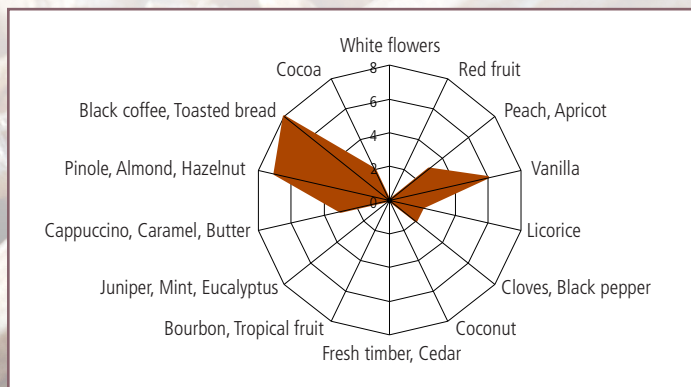
INCANTO DARK CHOCOLATE

Composition: Medium to Heavy-Toasted French Oak Chips & Ministaves
Sensory aroma characteristics: Dark chocolate, cocoa, black coffee, toasted almond, toasted hazelnut, licorice, and pepper.
Mouthfeel characteristics: Increased volume, structure, and tannins.



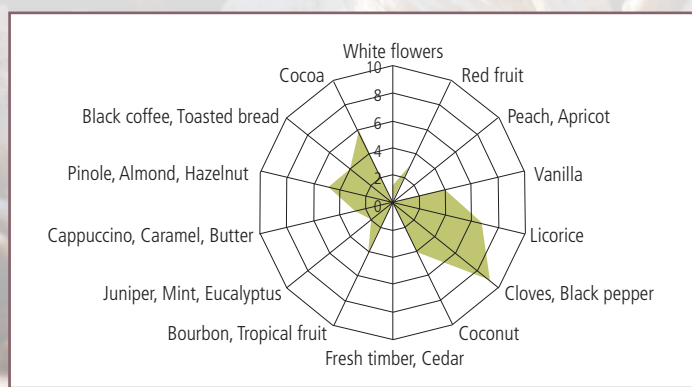
INCANTO TOFFEE

Composition: Medium to Heavy-Toasted French Oak Chips & Ministaves
Sensory aroma characteristics: Café macchiato, toasted bread, toasted almond, hazelnut, vanilla, and apricot.
Mouthfeel characteristics: Very smooth, sweet, and complex.



INCANTO SPICE

Composition: Blend of French and American oak treated with different toasting process.
Sensory aroma characteristics: Gives very complex and intense spice aroma. Very positive results when used in Pinot Noir, Syrah, Cabernet Sauvignon, Sangiovese and Primitivo.
Mouthfeel characteristics: Increased smoothness and structure.



OAK TANNIN BASED PRODUCTS

ENARTIS TAN AND UNICO RANGE

ENARTIS TAN MAX NATURE

Enartis Tan Max Nature is a mixture of condensed and ellagic tannins formulated to increase aromatic freshness and complexity of white and red wines. In particular, it removes reductive and herbaceous character, while highlighting fruit and floral notes that are typical of young wines. It increases mouthfeel without adding astringency. Enartis Tan Max Nature is an ideal tannin for treatment of wines where lightness and ease of consumption are desired.

Application: Remove reductive and herbaceous notes; increase fruit and floral characters.

Dosage: 3-15 g/hL (0.25-1.2 lb/1,000 gal)

ENARTIS TAN RICH

Enartis Tan Rich is a mixture of condensed and oak tannins. In red wines, it protects against oxidation, helps stabilize color and contributes to sensory quality by enriching the bouquet with pleasant aromatic notes of oak and increasing structure. In white wines, Enartis Tan Rich improves sensory characteristics and contributes to protein stabilization and clarification.

Application: Enhance structure of light wines; color stabilization.

Dosage: 5-20 g/hL (0.4-1.7 lb/1,000 gal)

ENARTIS TAN NAPA

Tannin extracted from toasted American oak. When added during white and red wine maturation, Enartis Tan Napa enhances aromas of caramel, coconut, coffee and cocoa and increases wine structure and sweetness. Napa also has a good antioxidant effect and can be added to used barrels to reintegrate their original content of tannin and improve their impact on color stability. In some cases, it can reduce wine bitterness and astringency.

Application: Increase aroma complexity and structure.

Dosage: 3-15 g/hL (0.25-1.2 lb/1,000 gal)

ENARTIS TAN SUPEROAK

Enartis Tan Superoak is a tannin specifically designed for addition during maturation. Its balanced blend of oak and condensed tannins makes it well-suited to improve color stabilization of red wines and is designed to be used during micro-oxygenation. The sensory profile is characterized by distinct sensations of volume and softness as well as light aromas of toasted oak. Enartis Tan Superoak is effective in releasing aromas of wines that have been aged in barrels and to freshen light red and white wines.

Application: Stabilize color; micro-oxygenation; increase volume and complexity.

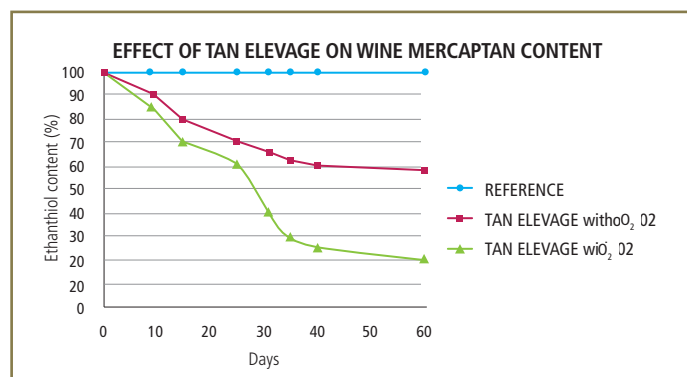
Dosage: 5-20 g/hL (0.4-1.7 lb/1,000 gal)

ENARTIS TAN ÉLEVAGE

Enartis Tan Élevage is extracted from oak staves which are aged in open air. It can be used in white or red wines to increase structure and aromatic complexity, imparting elegant vanilla, caramel and licorice notes. The addition of Enartis Tan Élevage assures good antioxidant protection and prevents, as well as treats, the formation of reduced aromas. Enartis Tan Élevage can be added during clarification and protein stabilization of high quality white wines.

Application: Increase structure; prevent and treat reductive characters.

Dosage: 2-15 g/hL (0.2-1.2 lb/1,000 gal)

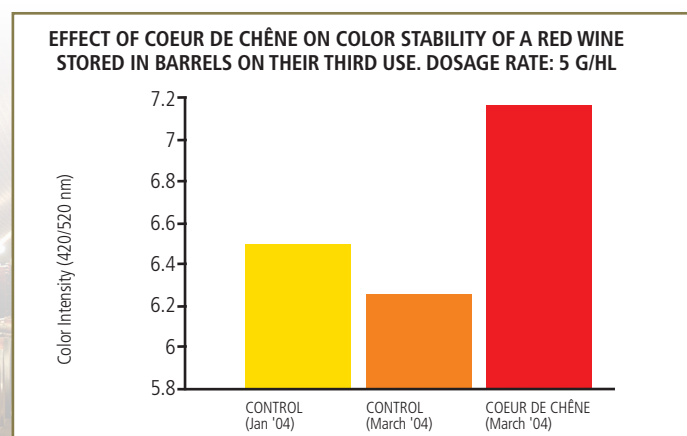


ENARTIS TAN COEUR DE CHÊNE

A blend of ellagitannins extracted from the same wood used for barrels, seasoned at length in open air, and then toasted. Enartis Tan Coeur de Chêne can be used to prolong the life span of barrels. It contributes hints of vanilla and spice to wine, and produces a soft and well-balanced tannin structure.

Application: Finishing; extend the life of barrels.

Dosage: 3-10 g/hL (0.25-0.8 lb/1,000 gal)



ENARTIS TAN EXTRA

Enartis Tan Extra is a pure oak tannin specifically selected for the treatment of white and red wines during maturation. It is characterized by intense aromatic notes of vanilla, caramel, cocoa and toasted oak and contributes softness and sweetness to mouthfeel. Enartis Tan Extra does not require long contact time and rapidly improves balance and aromatic complexity.

Application: Finishing; enhance oak notes and complexity.

Dosage: 3-15 g/hL (0.25-1.2 lb/1,000 gal)

NEW

ENARTIS TAN DARK CHOCOLATE

Tannin obtained from French oak with extended seasoning and medium-heavy toast. Enartis Tan Dark Chocolate enhances sensory characteristics such as chocolate and spice aromas, structure and softness found in barrel-aged wines. Tan Dark Chocolate also help integrate tannin and aromatic components of used barrels. It also helps prevent and correct reductive odors.

Application: Finishing; extend the life of barrels.

Dosage: 0.5-15 g/hL (0.04-1.2 lb/1,000 gal)

UNICO RANGE

UNICO #1

Unico #1 is extracted from toasted oak selected for the quality and richness of its aroma. Due to the low temperature and low pressure employed during the production process, these aromatic compounds are concentrated and captured in the final product. Unico #1 has the most intense vanilla-chocolate-toasted oak aromas that you can experience from a tannin. At the same time, it contributes body and can be successfully used on both red and white wines.

Application: Finishing tannin.

Dosage: 1-15 g/hL (0.08-1.2 lb/1,000 gal)

	STRUCTURE	ASTRINGENCY	SOFTNESS	AROMA	TYPES OF AROMAS
MAX NATURE	★	★	★★★★★	★	CHAMOMILE 
RICH	★★	★★	★	★★	TOASTED OAK, COFFEE, SPICES 
SUPEROAK	★★	★	★★	★★	VANILLA, CARAMEL, HAY 
ÉLEVAGE	★★★	★★★	★★	★★★	VANILLA, CARAMEL, TOASTED OAK 
CŒUR DE CHÊNE	★★	★★	★★★	★★★★	VANILLA, CARAMEL, COCOA 
EXTRA	★★	★	★★★★	★★★★★	VANILLA, CARAMEL, COCOA, COFFEE 
NAPA	★★★	★	★★★★	★★★★★	CARAMEL, COCONUT, COCOA, COFFEE 
DARK CHOCOLATE	★★★	★	★★★★	★★★★★	COCOA, VANILLA, TOASTED ALMOND, TOASTED HAZELNUT 
UNICO #1	★★★★★	★	★★★★	★★★★★	VANILLA, COCOA, TOASTED OAK, SPICES 

ANALYTICAL SERVICES

NEW

OAK AROMA COMPOUNDS PANEL

PANEL 21

The Oak Aroma Compounds Panel provides an insight into the contribution of components released by oak on flavor profiles. This panel includes nine different compounds that are responsible for different sensory contributions. It is recommended to evaluate different oak treatments (different barrels, oak alternatives, oak tannins), as well as for determining the evolution of oak aromas during ageing and benchmarking against previous vintages and/or competitor's wines. For wine, distilled beverages and oak material samples.

Includes: Lactones (cis and trans), Vanillin, Eugenol, Isoeugenol, Guaiacol, 4-Methyguaiacol, Furfural and 5-Methylfurfural.