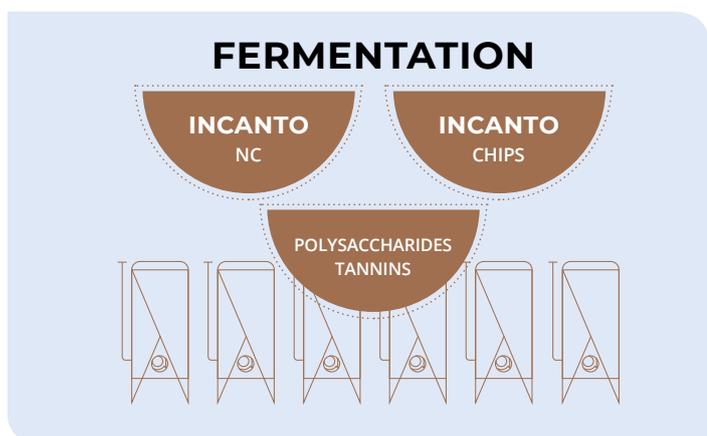


ENARTIS NEWS

TIME TO CHOOSE YOUR OAK PROGRAM

Have you started to think about the oak program you want to use? This is the right period to run trials and chose: barrels or oak alternatives? What kind of oak alternatives? What level of toasting? Enartis offers a range of oak chips and soluble alternatives that give winemakers the ultimate control over their oak program to meet all your wine needs and expectations.

OAK ALTERNATIVES FOR FERMENTATION



OAK DUST

Main reasons for using oak alternatives during fermentation are:

- improve antioxidant protection;
- Improve colour stability in red wines;
- increase sensory complexity, volume, and softness;
- prevent reduction;
- mask herbaceous notes.

Because of its speediness in releasing aromatic compounds, tannins and polysaccharides, oak dust is the most popular alternative for this stage of vinification where contact time is the limiting factor. However, the effectiveness of oak dust is largely overestimated. Tannin release starts only in presence

of alcohol when fermentation has already started. This means that oak dust cannot provide antioxidant protection in the pre-fermentation stage, when it is needed. Moreover, oak dust is a solid with a huge surface that can adsorb pigments from the juice thus reducing wine overall colour intensity.

Enartis has developed the **Incanto NC range**, an alternative to oak dust.

The Incanto NC products are completely soluble formulations only containing the active molecules that make oak dust application during fermentation interesting:

- Ellagic Tannins, that act as catalyzers for tannin/anthocyanin pigment formation via “acetaldehyde bridges”.
- Polysaccharides, that increase volume sensation, softens wine tannins, stabilize color and indirectly protect aromas from oxidation.
- Aromatic substances, derived from wood and toasting, that bring aromatic complexity to the final wine.

Incanto NC products used during fermentation offer the efficacy of oak dust while providing some advantages:

- precise dosage
- consistent quality
- no burnt or green wood notes
- no solids that could damage the mechanical parts of harvest machinery or render cleaning difficult
- ease of use for the winery staff
- zero loss of colour by solids absorption.

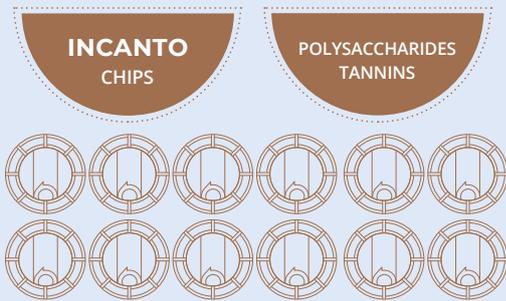
Since Incanto NC products simply contain the active molecules that can be extracted from wood, dosages are 10 times smaller than the usual oak dust ones. This makes the job of winery staff easier and reduces waste.

Incanto NC soluble oak alternatives

	Main Effect
INCANTO NC	Mimics the effect of medium toasted oak powder - Enhances oak aromas and aromatic complexity.
INCANTO NC CHERRY	Mimics cherry wood treatment - Enhances fresh red fruit notes.
INCANTO NC DARK CHOCOLATE	Mimics French heavy toasted oak dust treatment - Increases wine aroma complexity.
INCANTO NC RED	Mimics the effect of medium-plus toasted oak powder or chips - Increases oak aroma.
INCANTO NC WHITE	Mimics untoasted oak treatment - Increases wine fruitiness.

OAK ALTERNATIVES FOR WINE MATURATION

MATURATION



CHIPS

According to the Organisation International de la Vigne et du Vin (OIV), chips are classified as oak fragments of at least 2 mm dimension. They are quite fast in releasing tannins and aromatic compounds therefore their application is very convenient when available time for ageing is limited to a few weeks.

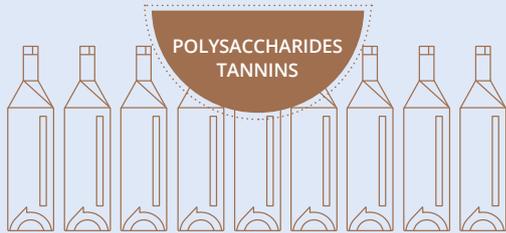
Enartis Incanto Chips are produced from selected French and American toasted oak using a unique progressive heating process that results in a deep, homogenous toast. They are available with various toasting levels, named to indicate the expected aroma contribution. Incanto Chips measure 2-4 mm and provide best results after four to six weeks of contact.

Available Incanto chips

	Description
INCANTO BLACK SPICE	Heavy toasted French oak
INCANTO CAMEL	Medium toasted French oak
INCANTO CREAM	Medium toasted French oak
INCANTO SWEET	Medium toasted French oak
INCANTO DARK CHOCOLATE	Heavy toasted French oak
INCANTO SPICE	French & American oak, various toast levels
INCANTO TOFFEE	Medium-strong toasted French oak
INCANTO VANILLA	Medium toasted American oak

OAK ALTERNATIVES FOR WINE REFINING

PRE-BOTTLING



OAK TANNINS

Oak tannins have a very useful synergistic effect with oak alternatives. In fact, toasting oak turns lignin, cellulose, and hemicellulose into attractive aromatic compounds but at the same time decreases wood tannin and polysaccharide content.

Especially when using chips and oak dust, the addition of tannins can complete the sensory effect of the oak treatment. Being soluble products, their effect is very rapid, and their addition does not require further filtration treatment.

The **EnartisTan** range includes several tannins extracted from oak that can be used to refine wine throughout maturation until pre-bottling. They are produced from the same wood used for oak barrels. After seasoning and toasting, tannins are extracted, concentrated and spray-dried to maintain the aromatic and sensory properties of oak. The combined use of yeast polysaccharides completes the “oak ageing” effect of tannins.

EnartisTan oak tannins

	STRUCTURE	ASTRIGENCY	SOFTNESS	AROMA	AROMA DESCRIPTION
CŒUR DE CHÊNE	♦♦	♦♦	♦♦♦	♦♦♦♦	Vanilla, caramel, spices
DC (ex Dark Chocolate)	♦♦♦	♦	♦♦♦♦	♦♦♦♦♦	Cocoa, toasted hazelnut, vanilla
ELEVAGE	♦♦♦	♦♦♦	♦♦	♦♦♦	Caramel, licorice, vanilla
EXTRA	♦♦	♦	♦♦♦♦	♦♦♦♦♦	Vanilla, caramel, cocoa, coffee
NAPA	♦♦♦	♦	♦♦♦♦	♦♦♦♦♦	Coconut, caramel, coffee, cocoa
SUPEROAK	♦♦	♦	♦♦	♦♦	Vanilla, caramel, hay
TOF (ex Toffee)	♦♦♦♦	♦♦	♦♦♦	♦♦♦♦	Coffee, caramel, toasted wood
VNL (ex Vanilla)	♦♦♦♦	♦♦	♦♦♦	♦♦♦♦	Vanilla, coconut, cream
UNICO #1	♦♦♦♦	♦	♦♦♦♦	♦♦♦♦♦♦	Vanilla, cocoa, toasted wood, spices

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