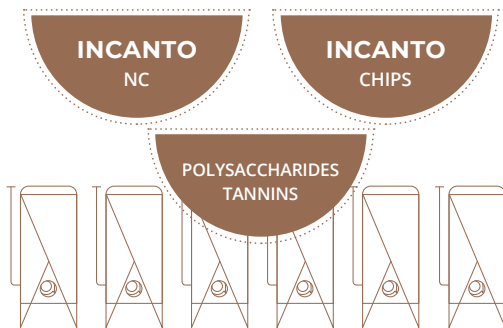


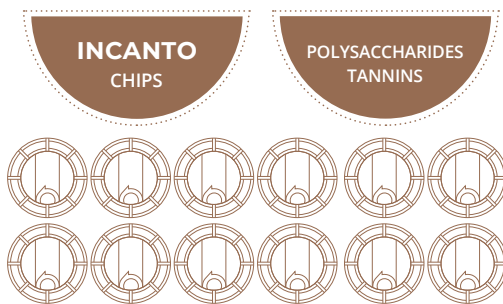
Choosing the right OAK ALTERNATIVE

Create a unique
signature for your
brand or label

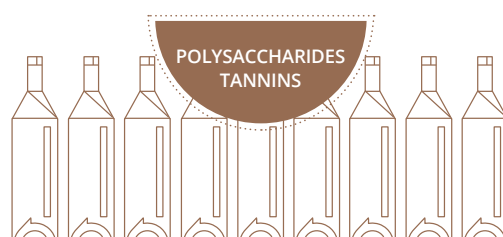
FERMENTATION



MATURATION



PRE-BOTTLING



The proper use of Oak Alternatives improves wine aroma and taste in a way that makes it pleasing to the international and new consumer market, whilst reducing cost and time compared to barrel ageing. With Enartis Incanto Range of oak chips, and soluble alternatives, winemakers have ultimate control over their oak program to meet all wine needs and expectations.

OAK BARRELS

Oak barrels have been used for centuries and winemakers today still consider them to be the optimal treatment for high-quality wines.

However, oak barrels also pose several major challenges, which is why alternative methods and tools have been developed to give winemakers more control and flexibility when it comes to oak ageing.

OAK'S CONTRIBUTION

Wood compounds enhance the structure and perceived sweetness of wine, impact its aromatic profile and can help with colour stabilisation.

Polyphenols and polysaccharides increase structure and improve roundness, while aromatic compounds contribute oak aromas such as vanilla, toast, spices, coffee, chocolate, coconut and bourbon.

The aromas produced to some degree depend on oak selection, but primarily on the toasting process.

WHAT IS THE EFFECT OF TOASTING?

Toasting oak during barrel processing modifies the structure and chemical properties of wood. Increasing temperature and length of toasting will:

- Reduce oak lactone content that contributes to “fresh oak” and coconut aromas.
- Increase “vanilla”, “caramel-like” and “roasted coffee” aromas associated with vanillin, furfural, 4-methylfurfural and maltol. At heavy toast levels these compounds decrease and are replaced by “spicy” (eugenol, isoeugenol, 4-methylguaiacol) and “smoky” characters (4-methylguaiacol, guaiacol, 2-methylphenol).
- Reduction of ellagic tannin content.
- Reduction of polysaccharide content.

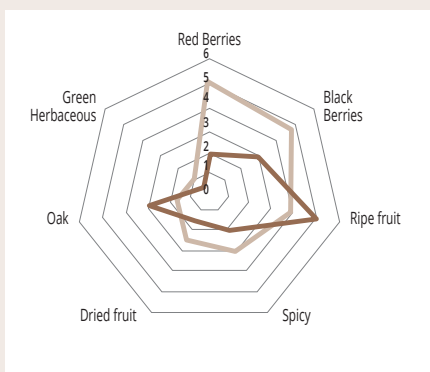
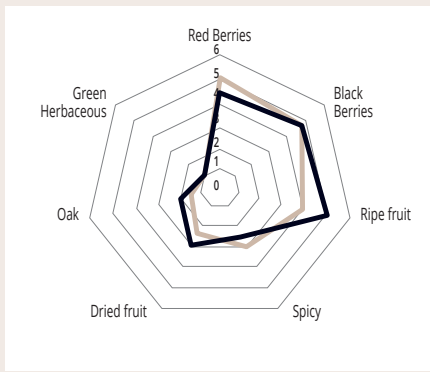
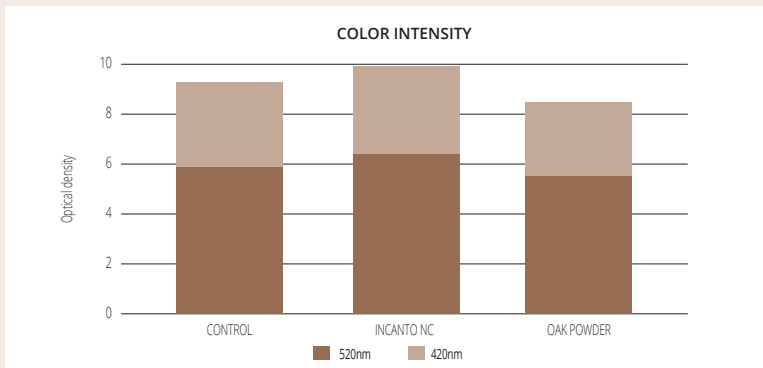
BARREL ALTERNATIVES

The most common reason for using barrel alternatives is cost as they significantly reduce the investment in oak, labour and timing. Storage space is considerably reduced when using tanks and oak alternatives to simulate oak ageing instead of barrels.

Quality is more consistent and easier to check, while the risk of microbiological contamination is reduced. It's also possible to treat larger volumes in-tank, minimising wine transfers and handling.

Defining the targeted wine profile, time available for ageing and budget help in selecting the perfect oak alternative.

Choosing the right OAK ALTERNATIVE



INCANTO NC

Incanto NC products are completely soluble formulations containing tannins mainly extracted from toasted oak and yeast polysaccharides. They mimic the effect of oak dust in fermentation while offering advantages such as an absence of solids that could damage mechanical parts of winery equipment, dosages 10 times smaller than typical oak powder, zero loss of colour by solid absorption and reduced waste.

ENARTISTAN OAK TANNINS

The EnartisTan range includes several tannins extracted from oak that can be used to refine wine throughout the maturation process until pre-bottling. They are produced from the same wood used for oak barrels. After seasoning and toasting, the 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.

INCANTO CHIPS

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

Conducting trials is the best way to decide which oak alternative to use. This way, winemakers can base their oak alternative decision on accurate data and tasting.



Inspiring innovation.

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