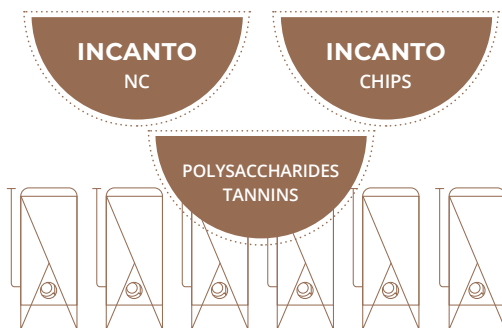


Choosing the right OAK ALTERNATIVE

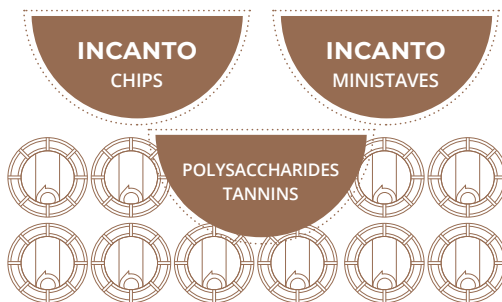
Create a unique
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The proper use of oak alternatives improves wine aroma and taste, making it pleasing to international and new consumer markets. Their use also reduces costs and saves time when compared to barrel ageing. With the Enartis Incanto Range of oak chips, ministaves and soluble alternatives, winemakers have ultimate control over their oak program meeting all wine needs and expectations.

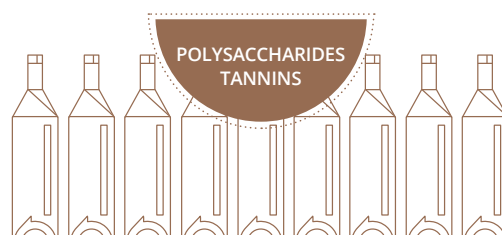
FERMENTATION



MATURATION



PRE-BOTTLING



OAK BARRELS

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

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

In wine, wood compounds enhance structure and perceived sweetness, impact aromatic profile and help with color stabilization.

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

To some degree, the aromas produced 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.

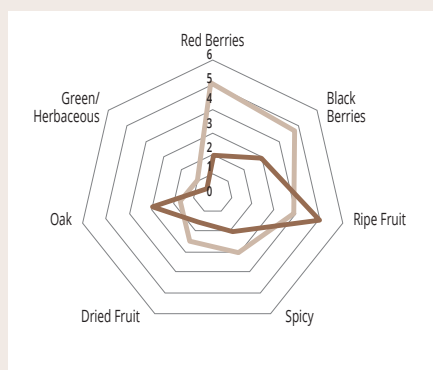
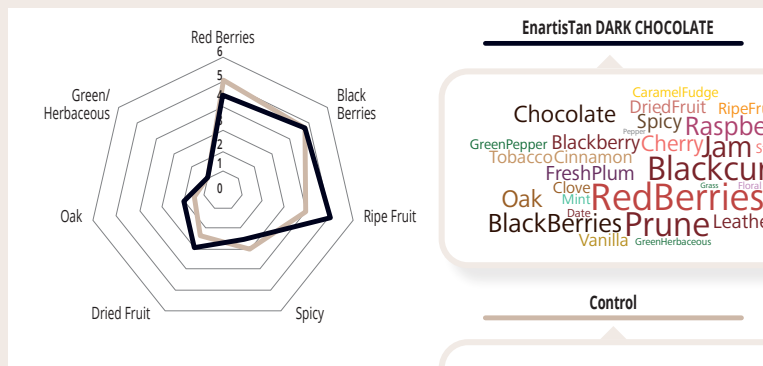
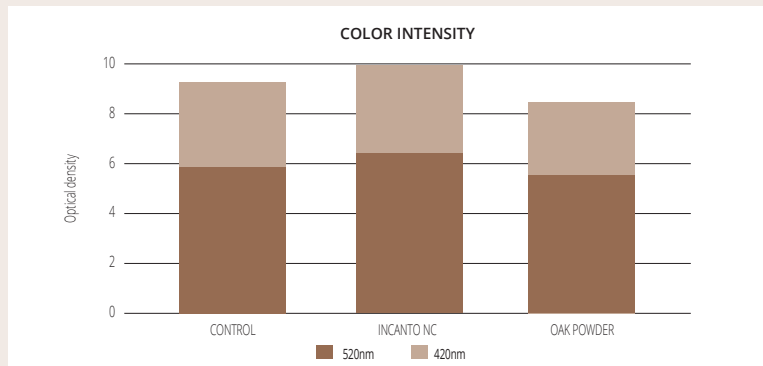
BARREL ALTERNATIVES

The most common reason for using barrel alternatives is cost, as they significantly reduce the investment in oak, labor and time. Storage space is also 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, minimizing 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 MINISTAVES

Incanto Ministaves are produced using the same process adopted for Incanto Chips. They are used to mimic the effects of barrel ageing and result in the same aromatic complexity, longevity and soft structure. They are about 25 cm long, 2.5-5 cm wide and 0.9 cm thick. Suggested contact time is four to six months. Dosages can vary from 1-5 g/hL.

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

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 powder in fermentation while offering advantages such as an absence of solids that could damage winery equipment, dosages 10 times smaller than typical oak powder, zero loss of color 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 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 with 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 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.



Inspiring innovation.

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