

INCANTO NC: Meet Multiple Winemaking Needs with One Range

**Increase overall
wine stability and final
quality in a simple step**

BENEFITS OF SOLUBLE OAK ALTERNATIVES



IMMEDIATE EFFECTS
No need to wait weeks or
months for full efficacy.

OVERALL QUALITY

Improves sensory
characteristics,
stability, and ageing
potential.



EASY-TO-USE

Process optimization with
labor and time efficiency.

DOSAGE ACCURACY

Precise control with
lower dosage and
consistent results.



REDUCED COST

Accessible for all
production sizes, avoids
damage to machinery,
and shortens ageing time.

PROTECTION

Decreased risk of
microbial contamination.



Well-known practices such a *sur lie* and the use of oak in winemaking can produce numerous advantages, resulting in greater complexity, structure, balance, and stability. Alternatives have been explored to achieve the same enological effects but being more immediate and cost-effective and less labor-intensive and time-consuming, with fewer operational constraints, greater dosage control, and less variability from batch to batch.

INCANTO NC is a range of products composed of selected, immediately soluble tannins and yeast polysaccharides. Their synergistic effect provides antioxidant action, enhances color stabilization, avoids color absorption, and improves sensory profile by providing volume, structure, and aromatic complexity.

01

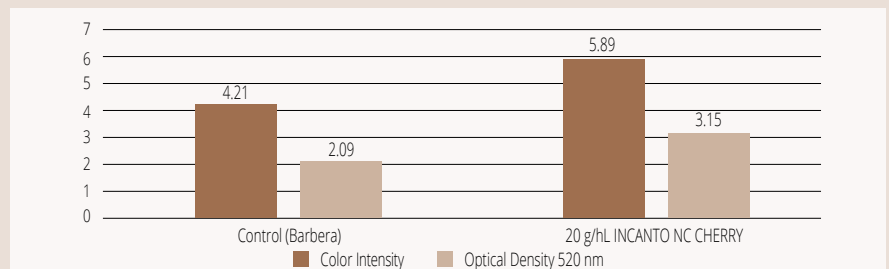
PROMOTE COLOR STABILIZATION

Anthocyanins are responsible for the red color of wine. As soon as they are extracted from grapes, they are in free form and can be easily oxidized and lost.

When applied during the early stages of grape maceration, the INCANTO NC Range offers:

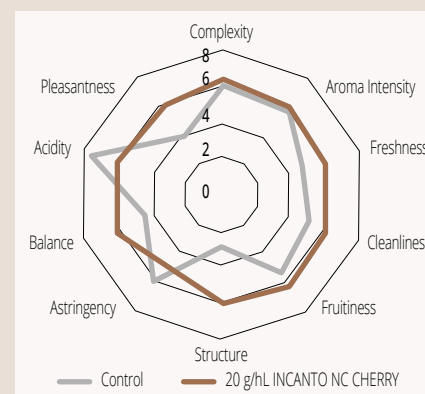
- Antioxidant and antioxidasic protection, preventing the oxidation and loss of anthocyanins;
- Color stabilization through co-pigmentation and condensation reactions.

Thus, obtaining wines with greater color intensity over time:



02

IMPROVE SENSORY WINE PROFILE AND ENHANCE AROMA INTENSITY



The INCANTO NC Range has been designed to provide structure and volume, contributing to mouthfeel and body by increasing balance and softening tannins.

It protects aromas by preventing oxidation and the formation of free radicals.

At the same time, it promotes the production of fermentation aromas and prevents the appearance of off-flavors, while imparting more freshness, aromatic intensity, and complexity.

03

INCREASE OVERALL STABILITY AND SHELF LIFE

The INCANTO NC Range improves wine stability, preventing defects from protein or colloidal instabilities in the bottle. It also increases wine shelf life by managing the redox potential.

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The INCANTO NC Range has been specifically designed to meet enological objectives that may arise depending on the state of grapes, harvest, fermentation, and wine storage conditions. Their multiple enological activities make them suitable for use during fermentation and/or ageing of any type of wine.

ALCOHOLIC FERMENTATION

INCANTO NC

- **Primary effects**
Color stabilization and reduction of herbaceous notes, bitterness, and astringency.
- **Aromatic contribution**
Oak, vanilla, and fruity aromas.



INCANTO NC WHITE

- **Primary effects**
Aroma enhancement and antioxidant protection. Excellent for underripe grapes ("Ripen-up" strategy) and to brighten wines.
- **Aromatic contribution**
Vanilla, floral, and white fruit aromas.



INCANTO NC RED

- **Primary effects**
Color stabilization, mimic the effect of medium toasted oak and decrease green characters from underripe red grapes and reduction defects.
- **Aromatic contribution**
Toasted oak (spices, hazelnut, almonds) and fruity aromas.



ALCOHOLIC FERMENTATION AND AGEING

INCANTO NC SLI

- **Primary effects**
Antioxidant protection, extending wine shelf life by balancing redox potential. Excellent for freshness and wine cleanliness, providing balance.
- **Aromatic contribution**
Fresh fruit aromas last over time.



INCANTO NC CHERRY

- **Primary effects**
Aroma enhancement, color stabilization, and antioxidant protection. Excellent for overripe and underripe grapes, providing good balance of fruitiness and freshness. Increases wine structure and length.
- **Aromatic contribution**
Red fruit aromas, freshen wines made from overripe grapes.



INCANTO NC DARK CHOCOLATE

- **Primary effects**
Color stabilization. It mimics the effect of heavy toasted oak and increases sweetness perception and body, adding aromatic complexity.
- **Aromatic contribution**
Heavy toasted oak notes (cocoa, vanilla, caramel, toffee) and fruity aromas.



 Red wines  White wines  Rosé wines

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Inspiring innovation.

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