



TANIQUERC Boiseè

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 Blend of toasted oak tannins, *Quebracho* and Acacia for ageing red wines

→ TECHNICAL DESCRIPTION

Taniquerc Boiseè enables accentuating the violet tones of red wines, preventing their evolution towards orange nuances and allows restoring the correct balance between anthocyanins and tannins.

The polyphenolic structure of **Taniquerc Boiseè** gives it a high affinity with the anthocyanins present. The condensed tannins released by **Taniquerc Boiseè** combine directly with these compounds, leading to wines with a more stable colour.

Thanks to its high ability to fix oxygen, **Taniquerc Boiseè** enables avoiding oxidation phenomena. Its particular action on proteins allows partially eliminating the oxidases and therefore limits their harmful effect.

Used from the second stage of fermentation and combined with oxygenation, **Taniquerc Boiseè** will give wines a softer tannic structure, less astringent but also with greater volume in the mouth.

Taniquerc Boiseè is the ideal adjuvant for wines in ageing, it confers “woody” notes, which develop the complexity of the bouquet, highlighting notes of vanilla, liquorice and toasted wood.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Oak, *Quebracho* and Acacia Tannins.

Analysis of an aqueous solution with 2 g/l of **Taniquerc Boiseè**:

IPT: 33

Catechins ppm: 36

Proanthocyanidins ppm: 101

→ DOSAGE

15-40 g/hl for structured wines.

→ METHOD OF USE

Add directly to the wine and mix.

→ STORAGE AND PACKAGING

Store in a cool, dry place away from direct light and heat.

1 Kg packs in 5 Kg box.

1 Kg packs in 1 Kg box.

