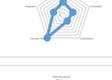


PRODUCT Portfolio

Commercial Name	Composition	Origin	Solvent	Organoleptic characteristics	Standard Activity	Applicability	Recommended dose		Powder	Granular	Packaging	Grafico descrittivi	Descrittori visuali parte olfattiva	
							White	Red						
AQ_BASE	Ellagic	Chestnut	Water	Wood, dry, bitter. Gives body to the finished products.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	6 5 1 4 3	Grape Pressing Vinification	1-10 g/hl	3-20 g/hl	25 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_QUEBRACHO	Proantocianidinic Condensed	Quebracho	Water	Wood dry meanly bitter. Gives body to the finished products.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	5 3 1 3 5	Pressing Vinification Fining	1-10 g/hl	3-20 g/hl	25 Kg	12,5 Kg	PET bags in carton boxes	avana	 
AQ_GALLOELLAGIC	Gallic - Ellagic	Tara seeds - Ches	Water	Dry, delicate and neutral. Fights the sulphur based flavours on botrytised grapes, and off-flavors in general.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	7 6 1 2 3	Grape Pressing Vinification	1-5 g/hl	3-15 g/hl	25 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_GALLA	Gallic	Tara seeds	Water	Dry and neutral. Antioxidant. Fights the sulphur based flavours on botrytised grapes, and off-flavors in general.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	7 6 1 1 3	Grape Pressing Vinification	1-5 g/hl	5-15 g/hl uve botrit.	25 Kg	12,5 Kg	PET bags in carton boxes	avana	 
AQ_GALLA SPECIAL	Gallic	Galla nuts	Water	Dry and neutral. Antioxidant. Fights the sulphur based flavours on botrytised grapes, and off-flavors in general.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	8 7 1 1 2	Grape Pressing Vinification	1-5 g/hl	5-15 g/hl uve botrit.	25 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_GALLA TOP	Gallic	Galla nuts	Water - Ether	Dry and neutral with high antioxidant effect. High sanitizing effect on the grapes.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	9 9 1 1 2	Grape Pressing Vinification	1-3 g/hl	5-10 g/hl uve botrit.	25 Kg	12,5 Kg	PET bags in carton boxes	avana	 
AQ_OAK	Ellagic	Oak	Water - Ether	Dry, wood, toasted notes. Enhances the boisè notes giving complexity to the products.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	6 7 2 5 5	Vinification Fining	1-3 g/hl	2-10 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_RQ	Ellagic - Proantocianidinic	Oak - Quebracho	Water	Dry, wood little bitter. Gives body to the finished product giving structure and complexity.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	6 6 2 4 5	Vinification Fining	1-3 g/hl	2-15 g/hl	25 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_TEA	Ellagic - Flavonoïdic	Tae Leaves	Water	Fresh, typical for tea leaves. Gives fresh notes and helps with oxidized products.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	7 8 7 2 4	Pressing Vinification Fining	1-5 g/hl	2-8 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	 
AQ_AGRUTANN	Ellagic - Flavonoïdic - Catechinic	Citrus wood	Water, solvent	Fresh, citrus flavor. Enhances the floral citrus note in white and rosè wines	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	4 6 8 1 3	Vinification Fining	0,5-3 g/hl	1-5 g/hl	25 Kg	12,5 Kg	PET bags in carton boxes	avana	  
AQ_CHERRYTANN	Ellagic	Chery wood	Water	Fresh, wood and fruity. Enhances the fruity and complexity of the wines.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	5 4 6 3 4	Vinification Fining	1-3 g/hl	2-10 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	  
TOSTOTANN T	Ellagic	Low toasting oak chips	Water	Wood, light toasted flavour. Gives complexity and toasted notes during the fermentation and pre and post fining.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	4 3 2 5 3	Elevage Fining	1-3 g/hl	2-15 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	 
TOSTOTANN MT	Ellagic	Medium toasting oak chips	Water	Wood, medium toasted flavour. Gives complexity and toasted notes during the fermentation and pre and post fining.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	4 3 2 8 3	Elevage Fining	1-3 g/hl	2-15 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	 
TOSTOTANN HT	Ellagic	High toasting oak chips	Water	Wood, high toasted flavour. Gives complexity and toasted notes during the fermentation and pre and post fining.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	4 3 2 10 3	Elevage Fining	1-3 g/hl	2-15 g/hl	20 Kg	12,5 Kg	PET bags in carton boxes	avana	 
AQ_SPICE	Gallic - Proantocianidinic	Walnut flowers	Water	Toasted and spicy notes. Gives complexity and toasted notes during the fermentation and pre and post fining.	Deproteinization Antioxidant Fruity flavour Toasted Flavour Copigment	4 3 4 9 4	Elevage Fining	-	2-10 g/hl	on demand	NO	laminated plastic bags	avana	   



ULTRATANN	Proantocianidinic	Grape skins	Water	Fresh,neutral dry. Gives smooth taste and structure enhancing the wine flavours.	Deproteinization	7	Eleavage Fining	1-10 g/hl	2-20 g/hl	5; 10; 12,5 Kg	NO	laminated plastic bags	avana
					Antioxidant	7							
					Fruity flavour	7							
					Toasted Flavour	2							
					Copigment	8							
ULTRATANN S	Proantocianidinic	Unfermented Grape Skins	Water	Fresh,neutral dry. Gives smooth taste and structure enhancing the wine flavours. Antioxidant.	Deproteinization	7	Eleavage Fining	1-10 g/hl	2-20 g/hl	10 Kg	NO	laminated plastic bags	avana
					Antioxidant	9							
					Fruity flavour	7							
					Toasted Flavour	3							
					Copigment	8							
ULTRATANN L	Proantocianidinic	Chardonnay Grape skins	Water	Fresh,neutral dry. Gives smooth taste and structure enhancing the citrus like wine flavours.	Deproteinization	7	Vinification Eleavage Fining	1-8 g/hl	-	10 Kg	NO	laminated plastic bags	avana
					Antioxidant	7							
					Fruity flavour	9							
					Toasted Flavour	2							
					Copigment	8							
ULTRATANN M	Proantocianidinic	Trebiano Grape Skins	Water	Fresh, dry, neutral. Gives smooth taste and fresh yellow fruits flavors. Extremely armonico to the mouth.	Deproteinization	7	Eleavage Fining	1-8 g/hl	2-15 g/hl	10 Kg	NO	laminated plastic bags	avana
					Antioxidant	8							
					Fruity flavour	10							
					Toasted Flavour	2							
					Copigment	8							
ULTRATANN M1	Proantocianidinic	Grape skins	Water	Spicy and fresh. Give a complex smooth taste to finished products.	Deproteinization	7	Eleavage Fining	1-5 g/hl	2-10 g/hl	10 Kg	NO	laminated plastic bags	avana
					Antioxidant	6							
					Fruity flavour	7							
					Toasted Flavour	5							
					Copigment	7							
ULTRATANN B	Proantocianidinic	Grape skins	Water	Spicy, fresh. Gives red fruits mature notes to the finished wines. Extremely elegant.	Deproteinization	7	Eleavage Fining	-	2-10 g/hl	10 Kg	NO	laminated plastic bags	avana
					Antioxidant	6							
					Fruity flavour	10							
					Toasted Flavour	3							
					Copigment	7							
AQ_TANN MIMOSA	Proantocianidinic	Acacia Wood	Water	Dry, fruity, gives a gret complexity with pleasant notes of yellow and red fruits.	Deproteinization	8	Pressing Vinification Fining	5-15 g/hl	5-25 g/hl	on demand	NO	PET bags in carton boxes	avana
					Antioxidant	6							
					Fruity flavour	4							
					Toasted Flavour	3							
					Copigment	6							
AQ_TANN GRAPESEED	Proantocianidinic	Grape seeds	Water/Ether	Fresh,neutral dry. Gives smooth taste and structure enhancing the wine flavours. Antioxidant.	Deproteinization	7	Vinification Eleavage Fining	1-10 g/hl	2-20 g/hl	on demand	NO	PET bags in carton boxes	avana
					Antioxidant	8							
					Fruity flavour	5							
					Toasted Flavour	5							
					Copigment	9							

