OAK ALTERNATIVES

INCANTO NC RED

Soluble alternative to oak alternatives

COMPOSITION
Oak tannin, inactivated yeast.

GENERAL CHARACTERISTICS
Incanto NC Red is a blend of ellagic oak tannins and inactivated yeast created to mimic the effects of treatment with French oak chips with medium-high toast.

Incanto NC Red contains oak tannin which:
- increases antioxidant protection and helps stabilize color;
- helps protein clarification and stabilization, preserving wine structure;
- attenuates herbaceous and reduced notes and enhances the complexity and aromatic expression of wine.

Inactivated yeast that:
- prevents the appearance of reduced aromas;
- releases mannoproteins that improve physical-chemical stability and antioxidant protection;
- provides cellular compounds that increase sensations of volume and softness and mitigate the perception of bitterness.

As a result of being almost completely soluble, Incanto NC Red does not damage mechanical parts of pumps and harvesting equipment. For this reason, it can be applied at any time during the pre-fermentation phase.

APPLICATIONS
Production red wine as a soluble alternative to French oak chips with medium-high toast.

DOSAGE
Red must: 10 - 50 g/hL (0.8-4.2 lb/1,000 gal)

INSTRUCTIONS FOR USE
Disperse into 10 parts water stirring continuously to avoid the formation of clumps. Add uniformly during pump-over.

PACKAGING AND STORAGE CONDITIONS
2.5 kg, 10 kg

Sealed package: store in a cool, dry, well-ventilated area.
Opened package: carefully reseal and store as indicated above.

COMPLIANCE
Product made from materials in compliance with:
Codex Œnologique International.

Product approved for winemaking in accordance with:
Reg. (EU) 2019/934
Product approved for winemaking by the TTB.
Use within Enartis' recommended dosages.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.