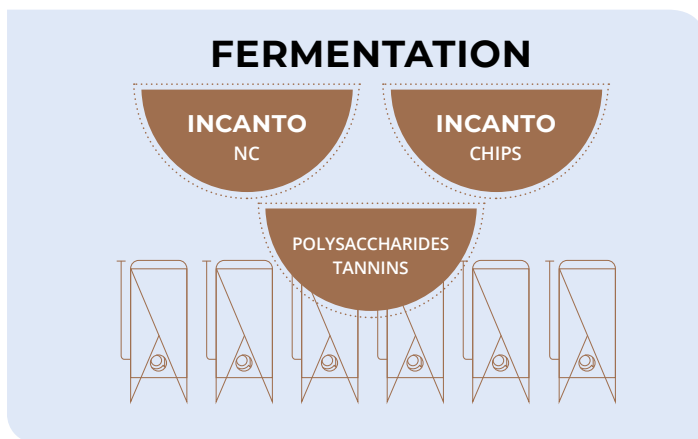


ENARTIS NEWS

TIME TO CHOOSE YOUR OAK PROGRAM

Have you started to think about the oak program you want to use? This is the right period to run trials and chose: barrels or oak alternatives? What kind of oak alternatives? What level of toasting? Enartis offers a range of oak chips, ministaves and soluble alternatives that give winemakers the ultimate control over their oak program to meet all your wine needs and expectations.

OAK ALTERNATIVES FOR FERMENTATION



OAK DUST

Main reasons for using oak alternatives during fermentation are:

- improve antioxidant protection;
- Improve colour stability in red wines;
- increase sensory complexity, volume, and softness;
- prevent reduction;
- mask herbaceous notes.

Because of its speediness in releasing aromatic compounds, tannins, polysaccharides and oak dust are the most popular alternative for this stage of vinification where contact time is the limiting factor. However, the effectiveness of oak dust is largely

overestimated. Tannin release starts only in presence of alcohol when fermentation has already started. This means that oak dust cannot provide antioxidant protection in the pre-fermentation stage, when it is needed. Moreover, oak dust is a solid with a huge surface that can adsorb pigments from the juice thus reducing wine overall colour intensity.

Enartis has developed the **Incanto NC range**, an alternative to oak dust.

The Incanto NC products are completely soluble formulations only containing the active molecules that make oak dust application during fermentation interesting:

- Ellagic Tannins, that act as catalyzers for tannin/anthocyanin pigment formation via “acetaldehyde bridges”.
- Wood polysaccharides, that increase volume sensation, softens wine tannins, stabilize color and indirectly protect aromas from oxidation.
- Aromatic substances, derived from wood and toasting, that bring aromatic complexity to the final wine.

Incanto NC products used during fermentation offer the efficacy of oak dust while providing some advantages:

- precise dosage
- consistent quality
- no burnt or green wood notes
- no solids that could damage the mechanical parts of harvest machinery or render cleaning difficult
- ease of use for the winery staff
- zero loss of color by solids absorption.

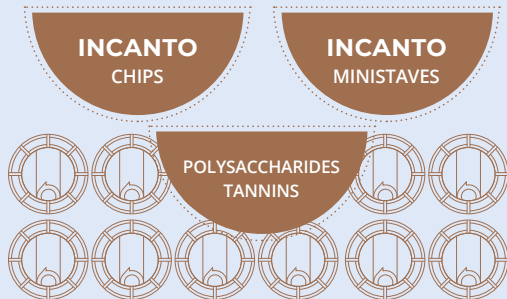
Incanto NC products simply contain the active molecules that can be extracted from wood, dosages are 10 times smaller than the usual oak dust ones. This makes the job of winery staff easier and reduces waste.

Incanto NC soluble oak alternatives Incanto NC

| | Main Effect |
|---------------------------|---|
| Incanto NC CHERRY | Mimics cherry wood treatment. Enhances fresh red fruit notes. |
| Incanto NC DARK CHOCOLATE | Mimics French heavy toasted oak dust treatment. Increases wine aroma complexity. |
| Incanto NC WHITE | Mimics untoasted oak treatment. Increases wine fruitiness. |

OAK ALTERNATIVES FOR WINE MATURATION

MATURATION



For this phase, there are different options depending on the time available for ageing.

MINISTAVES

Tanks and staves are used together with micro-oxygenation to simulate oak ageing instead of barrels. This allows considerable cost reductions and storage space but the use of staves (planks requires the application of special supporting structures inside the tanks that can limit the choice to a specific supplier. Ministaves are much easier to use, require a shorter contact time and offer greater flexibility and a sensory effect hardly distinguishable from that of the staves.

Enartis Incanto Ministaves are about 25 cm long, 2.5-5 cm wide and 0.9 cm thick. They are produced from selected French and American toasted oak using a unique progressive heating process that results in a deep, homogenous toast. In four-six months contact, Incanto Ministaves reproduce the effects of barrel ageing and result in the same aromatic complexity, longevity and soft structure.

CHIPS

According to the Organisation International de la Vigne et du Vin (OIV), chips are classified as oak fragments of at least 2 mm dimension. They are much faster than staves and ministaves in releasing tannins and aromatic compounds therefore their application is suggested when available time for ageing is limited to a few weeks.

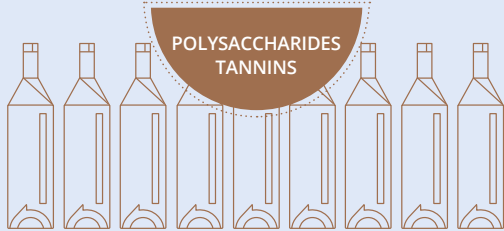
Enartis Incanto Chips are produced using the same process adopted for Incanto Ministaves. They are available in French and America oak with various toasting levels, named to indicate the expected aroma contribution. Incanto Chips measure 2-4 mm and provide best results after four to six weeks of contact.

Incanto NC soluble oak alternatives Incanto NC

| | Description | Chips | Ministaves |
|-------------------------------|---|-------|------------|
| Incanto BLACK SPICE | Heavy toasted French oak | ◆ | |
| Incanto CAMEL | Medium toasted French oak | ◆ | |
| Incanto CREAM | Medium toasted French oak | ◆ | |
| Incanto DARK CHOCOLATE | Heavy toasted French oak | ◆ | ◆ |
| Incanto SPECIAL FRUIT | Medium toasted French oak | ◆ | ◆ |
| Incanto SPICE | French & American oak, various toast levels | ◆ | |
| Incanto TOFFEE | Medium-strong toasted French oak | ◆ | |
| Incanto VANILLA | Medium toasted American oak | ◆ | |

OAK ALTERNATIVES FOR WINE REFINING

PRE-BOTTLING



OAK TANNINS

Oak tannins have a very useful synergistic effect with oak alternatives. In fact, toasting oak turns lignin, cellulose, and hemicellulose into attractive aromatic compounds but at the same time decreases wood tannin and polysaccharide content.

Especially when using chips and oak dust, the addition of tannins can complete the sensory effect of the oak treatment. Being soluble products, their effect is very rapid, and their addition does not require further filtration treatment.

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 of yeast polysaccharides completes the “oak ageing” effect of tannins.

Incanto NC soluble oak alternatives Incanto NC

| | STRUCTURE | ASTRIGENCY | SOFTNESS | AROMA | AROMA DESCRIPTION |
|------------------------|-----------|------------|----------|-------|----------------------------------|
| CŒUR DE CHÊNE | ●● | ●● | ●●● | ●●●● | Vanilla, caramel, spices |
| DC (ex Dark Chocolate) | ●●● | ● | ●●●● | ●●●●● | Cocoa, toasted hazelnut, vanilla |
| ELEVAGE | ●●● | ●●● | ●● | ●●● | Caramel, licorice, vanilla |
| NAPA | ●●● | ● | ●●●● | ●●●●● | Coconut, caramel, coffee, cocoa |
| RICH | ●● | ●● | ● | ●● | Toasted wood, coffee, spices |
| SUPEROAK | ●● | ● | ●● | ●● | Vanilla, caramel, hay |
| TOF (ex Toffee) | ●●●● | ●● | ●●● | ●●●● | Coffee, caramel, toasted wood |
| VNL (ex Vanilla) | ●●●● | ●● | ●●● | ●●●● | Vanilla, coconut, cream |

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