



What happens when wine is fermented with oak derivatives? Discover Enartis' Incanto Range

Wood Compounds

When released into wine, wood compounds enhance structure and the perceived sweetness of wine, impact the aromatic profile and can help colour stabilization. More specifically,

- **Polyphenols and polysaccharides** impact structure and improve roundness. By reacting with wine polyphenols, they help stabilize wine colour.
- **Aromatic compounds** come from the wood itself and the degradation of wood molecules, such as lignin, cellulose and hemicellulose during seasoning and toasting. Oak selection (origin, species, forest, age...) and the production process (drying, shaving, toasting...) define the aromatic profile of oak derivatives.

Oak derivatives

Various forms of **oak derivatives** used in winemaking are available: barrels, staves, chips or oak powder, all coming from the same material. Each form has its appropriate application, depending on wine style and winemaking process.

For the fermentation stage, oak dust is the most widely used oak alternative. Despite its ease in use and its aromatic impact, oak dust is not very beneficial for improving wine colour. Its huge surface has a dramatic adsorbing effect and as a result, at the end of fermentation a lot of colour is lost together with the dust. Chips can be a better alternative: impressive aromatic impact, and a better effect on colour and colour stability.

Enartis Oak Alternatives Incanto

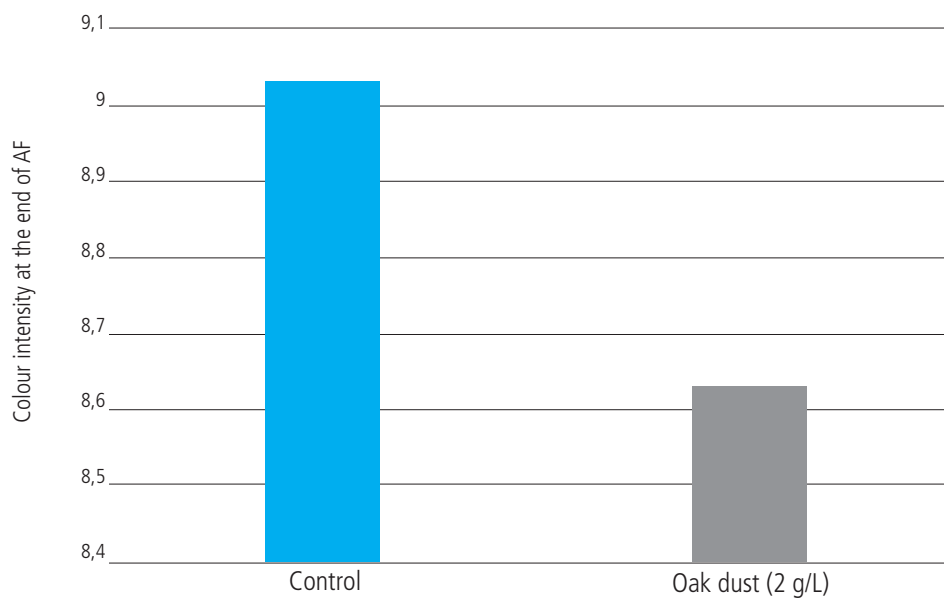
INCANTO CHIPS are produced from selected French or American oak aged 18-36 months and toasted using a unique and original process to ensure high quality products. The convection toasting used employs a progressive heating scheme which results in a deep and homogenous toast. The result is consistent quality across all lots and innovative products that heighten fruit and smooth characteristics.



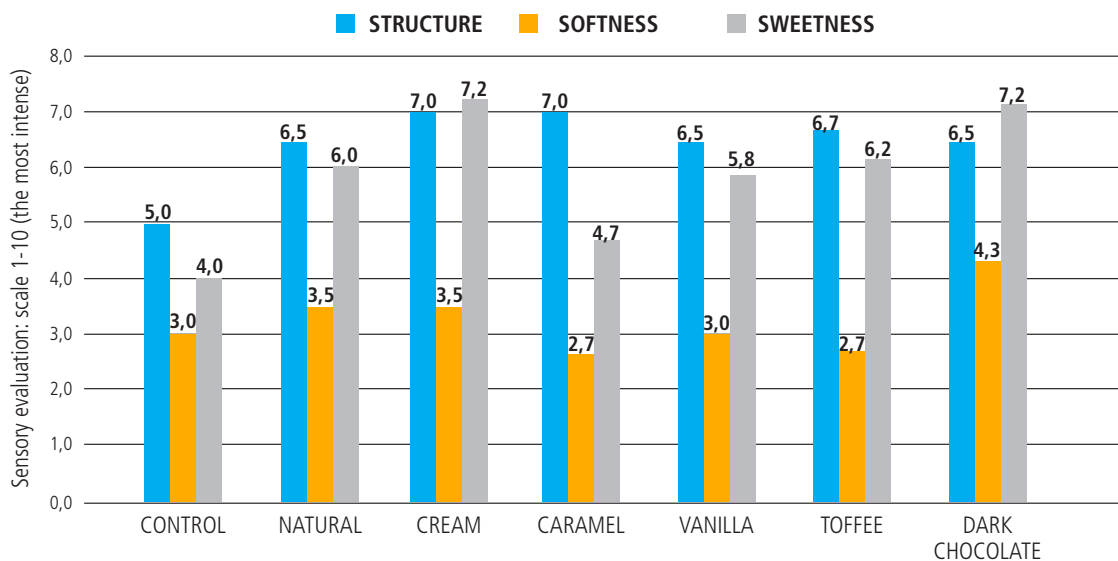
How to choose the Incanto Chips that you need?

What are you looking for? Aroma? Mouthfeel? Structure? Sweetness? Consult the following table and graph that summarize the numerous experiences made with the Incanto chips and make your choice!

OAK DUST ADSORBS WINE COLOUR

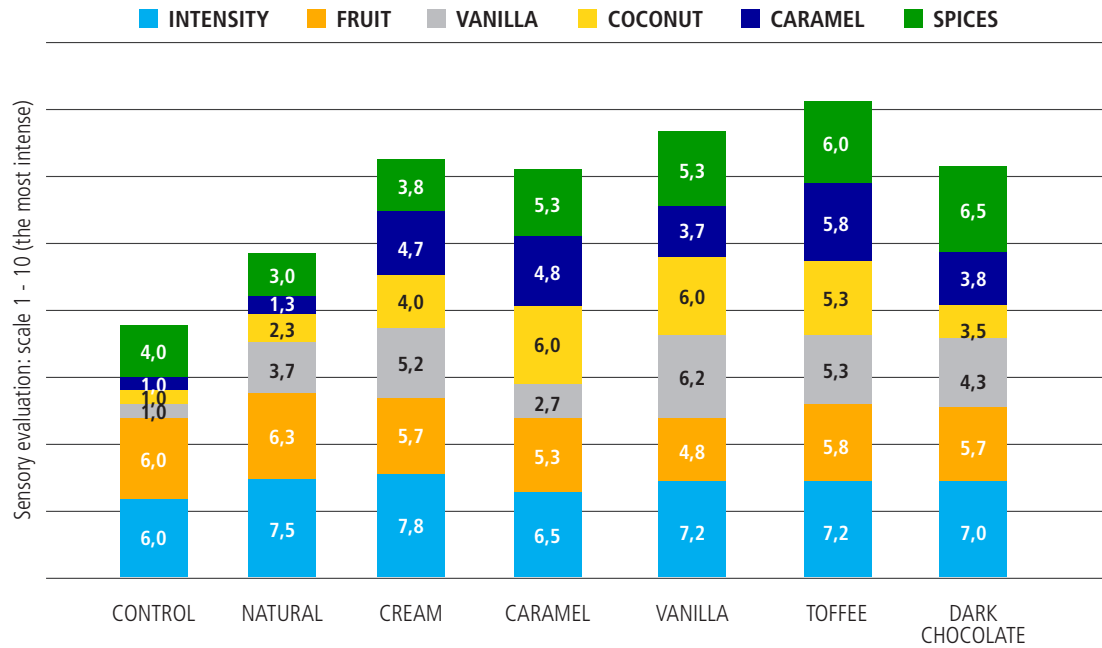


IMPACT OF INCANTO CHIPS ON PALATE





IMPACT OF INCANTO CHIPS ON AROMA



SUMMARY

SENSORY IMPACT	INCANTO ALTERNATIVE	
BIG AROMATIC IMPACT	CREAM	NATURAL
MORE FRUITINESS	NATURAL	
MORE VANILLA	VANILLA	TOFFEE
MORE SPICINESS	DARK CHOCOLATE	CARMEL
MORE COCONUT	CARMEL	VANILLA
MORE SWEETNESS	CREAM	DARK CHOCOLATE
MORE SOFTNESS	DARK CHOCOLATE	SPICE
MORE STRUCTURE	CREAM, CARMEL, TOFFEE	