



# XtraPURE

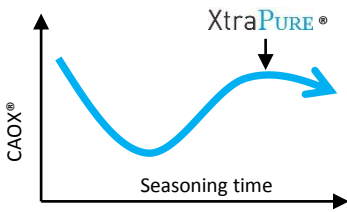
## Protects Musts and Wines from Oxidation

The use of untoasted wood during fermentation has gained momentum based on empirical practices in wineries. Protection of color, purity of fruit and balance in the mouth are the desired outcomes. In order to achieve this, XtraPURE has been designed with the primary objective of **protecting must and wines from oxidative phenomena**.

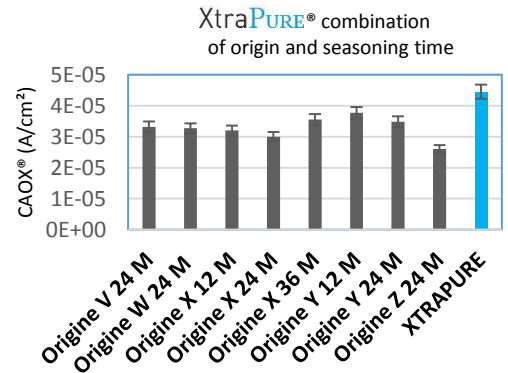
The **CAOX®**-antioxidant capacity- is an electrochemical technique developed by **Chêne & Cie**, which measures the electric current intensity proportional to the **levels of antioxidants in wood**.

The **CAOX®** in the oak depends on three variables: the **origin**, the **seasoning time** and **heat treatment**. We combined these three parameters for the highest **CAOX®** to create the unique **XtraPURE®** recipe.

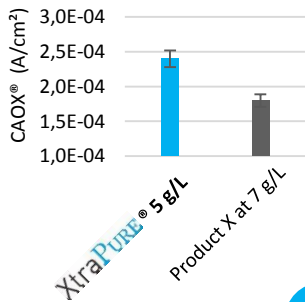
After extensive and in-depth study of the antioxidant potential in French forests, we selected oak from specific **forests in Eastern France**, traditionally used in cooperage for prestigious white wines.



During the natural seasoning of the wood the amount of antioxidant compounds varies and the **extractability increases**.



Trial results on white wines (with addition during fermentation and analysis 1 month after the end of the alcoholic fermentation)



Our specialist heat treatment of the oak is designed to ensure lower humidity and promotes antioxidant extractability, rather than oak flavor.

**At a dose of 25% lower than average, XtraPURE® provides a CAOX® that is two times higher.**

### Instructions for use:

- During fermentation: white, rosé and red wines
- Dosage: 1 to 3g/L
- May be utilized for healthy harvests or those with botrytis
- Particularly suitable for wines with low SO<sub>2</sub> content

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