



# XtraPURE



# XTRACHÊNE

The use of oak alternatives during fermentation has become extremely widespread. In most cases, the aim is to guarantee stability for the phenolic compounds: fixing colour, adding structure and volume. Removal of undesirable herbal characters can also be achieved.

**XtraPure®** offers a new approach that **enhances the fruit**, adds **depth** and **aromatic precision**.

Our **XtraPure®** granulars not only provide extra stability for the phenolic compounds, they also promote stellar quality on the palate early on. Through our **selection of French oak** and **long natural air seasoning** in our yards, **XtraPure® REDUCES THE SENSATION OF BITTERNESS** without adding oaky notes. **This preserves the aromatic identity of the wine.**

In-depth research into the impact of various qualities of oak products on the flavour of a wine during the winemaking process has shown that the same wine can display different styles after winemaking, whereas **XtraPure®** reveals its intrinsic identity.

*Results of tastings (dry white wines) conducted by a panel of a dozen tasters (scale of 0 to 10):*



Characters	Control	XtraPure	Non-toasted chips	Non-toasted granulars	Toasted chips
Fruit expression	3.1	7.6	7.7	7.6	4
Precision on the nose	2.6	7	7.6	7.4	3.8
Reduction	7.3	2.8	2.5	2.5	7.7
Acidity - Freshness	4.7	6.1	6.5	5.8	3.7
Bitterness	3.8	2.7	5.5	4.3	4.4
Tension	4	6.5	6.5	6.8	3.5
Volume	1.7	5.8	5.3	5.8	5
Length	2.8	6	6.7	5.7	4.1

**XtraPure®** granulars develop all-round qualities based on **fruit expression, precision on the nose, tension** and a **REDUCTION IN THE BITTERNESS** occurring in wine.

### Guidance for use:

- During fermentation: white, rosés and red wines
- Quantity: 1 to 3g/L
- Healthy crop and noble-rot fruit
- Particularly well-suited to wines with low SO2 levels



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Production site XTRACHÊNE  
ZA Le Malastier  
16130 Segonzac  
FRANCE  
[www.xtrachene.fr](http://www.xtrachene.fr)

