

**SHORT AGING**



# THIN TANK STAVES



## OBJECTIVE:

**A traditional, rapid and delicate aging.**

## CONTRIBUTION/BENEFITS :

- Respects the fruit of your wine,
- Improves the mouthfeel,
- Guarantees a reproducible oak influence,
- Brings aromatic complexity,
- Helps oak to integrate more rapidly.



NADALIÉ

**OAK  
ADD INS**



NADALIÉ



# THIN TANK STAVES MINI THIN TANK STAVES

## Use



- After **RACKING**,
- On **FINISHED WINES**:

With the help of an adapted system of installation or by placing the infusion bag directly into the tank.



↳ Installation sheet on request.

ASK OUR  
TECHNICIANS  
FOR ADVICE

## Dosage | 33% new oak



**Thin Tank Staves**  
(3 Thin Tank Staves / hl)  
or  
**Mini Thin Tank Staves**  
(6 Mini Thin Tank Staves / hl)

According to the characteristics of your fruit and the style of wine you want to achieve.

## Contact time | Short aging



**6 to 8 months**

According to the characteristics of your fruit and the style of wine you want to achieve.

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## SHORT AGING

### ORIGIN:

- French Oak
- American Oak

Meticulous selection of finest quality oak staves, which are seasoned in the open air for a minimum of 24 months in our wood yards.

SIZE	SURFACE AREA
• THIN TANK STAVES	
36"x 2.5"x 1/4" (940x65x8mm)	1.49 (sqft)/unit (0.138m <sup>2</sup> )
• MINI THIN TANK STAVES	
18"x 2.5"x 0,31" (470x65x8mm)	0.75 (sqft)/unit (0.0697m <sup>2</sup> )

### PACKAGING:

- **Thin Tank Staves :**  
Pack of 20 units
- **Mini Thin Tank Staves :**  
Infusion bags of 40 units

### AFTER OPENING, BEST IF USED BY:

1 month

### NOT OPEN, BEST IF USED BY:

1 year

### STORAGE:

Store in original packaging in dry, cool place.

### PROVIDED UPON REQUEST:

- ISO 22 000 Certificate, certified by BUREAU VERITAS.
- Certificate of compliance and MSDS.
- Physio-chemical analyses\* : benzo(a)pyrene and microbiological : Haloanisoles (TCA, TeCA, PCA, TBA), Halophenols (TCP, TeCP, PCP, TBP).

\*One analysis made per month, carried out by the BIOCEVA Laboratory, a guarantee of strict control.

## QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

### OUR QUALITY COMMITMENTS :

A system of production which has been certified ISO 22 000 by BUREAU VERITAS.

ISO 22000  
BUREAU VERITAS  
Certification



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