



LONG AGING

WINEWOOD



OBJECTIVE:
Delicate aging.

CONTRIBUTION/BENEFITS :

- Guarantees a reproducible oak influence,
- Respects the fruit of the wine,
- Improves the mouthfeel,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.



NADALIÉ

**OAK
ADD INS**



NADALIÉ

**OAK
ADD INS**

WINEWOOD

Use



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

With the help of an adapted system of installation.

↳ **Installation sheet on request.**

**ASK OUR
TECHNICIANS
FOR ADVICE**

Dosage



**55 pieces / 1,000 gal
(1.5 Winewood / hl)**

i.e. the equivalent of 33 % new oak

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

Contact time | Long aging



10 to 12 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



LONG 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

40" x 4" x 1/2"
(1000x110x12mm)

SURFACE AREA

2.655 (sqft)/unit
(0.25m²)

PACKAGING:

- Pack of 10 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



Nadalié OAK ADD INS
99, rue Lafont
33 290 LUDON-MÉDOC
France
+33 (0)5 57 88 04 42
oai@nadalie.fr

www.oakaddins.com