



Complete
WINE-MAKING

XL STAVE



OBJECTIVES:

XL STAVE assists
you all along
your wine-making
process.

CONTRIBUTIONS / BENEFITS :

- Better integration of the wood,
- Aromatic gain,
- Structure strengthening,
- Improvement of aromatic finish.



NADALIÉ

OAK
ADD INS



NADALIÉ

**OAK
ADD INS**

XL STAVES



A unique and adapted toast, especially developed for this type of wine-making.

Use



- Implementation from the grape harvest
- Ready-to-use and specific installation system.

Dosage



2 XL Staves/hectolitre

ASK OUR
TECHNICIANS
FOR ADVICE

Contact time



Up to 18 months

Possible implementation from the grape harvest, alcoholic fermentation, malolactic fermentation to finished wines.

Complete WINE-MAKING

ORIGIN:

• French 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

94x6,5x1,8 cm

PACKAGING:

- 10 units pack

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



**OAK
ADD INS**

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