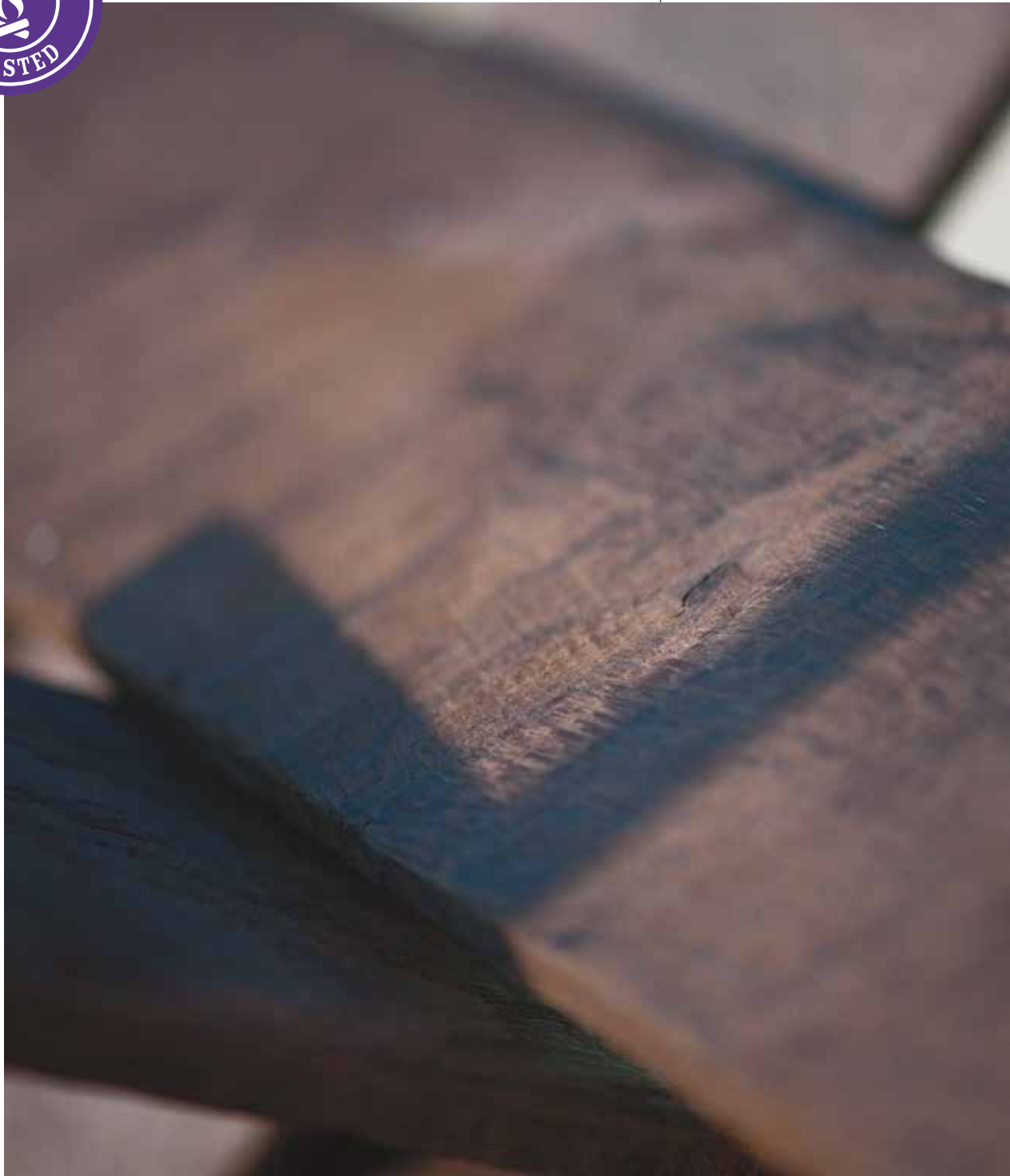




# BARREL INSERT



**OBJECTIVE:**

**As close as possible to traditional aging.**

**CONTRIBUTION/BENEFITS :**

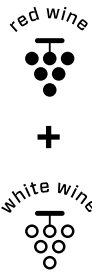
- Slow and gradual extraction,
- Widens the palette of aromas,
- Helps improve integration of the oak influence,
- Extends the life of your aging barrels.





# BARREL INSERT

## Use



- During **COMPLETE VINIFICATION**,
- During **AGING**:

With the help of an adapted system of installation.

Installation sheet on request.

ASK OUR TECHNICIANS FOR ADVICE

## Dosage



**1 system of 14 inserts / barrel**

i.e. the equivalent of **70 % new oak**.

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

## Contact time | 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



## BARREL SYSTEM

### 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

26.8" x 2.56" x 1/2"  
(680x65x12 mm)

### SURFACE AREA

1.14 (sqft)/ unit or  
16.02 (sqft)/ 14 inserts system

### PACKAGING:

- Pack of 14 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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