/ Short aging

CUBES · DOMINOES · BLOCKS

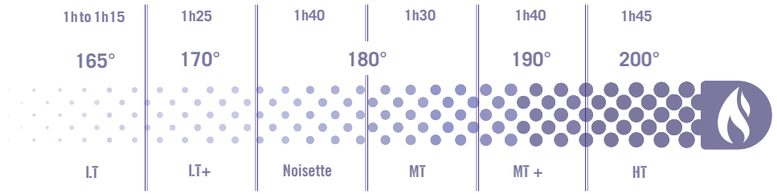
OBJECTIVE :

Volume, texture and aromatic complexity

CONTRIBUTION/BENEFITS :

· Increases the volume and roundness on the palate,
· Regenerates texture,
· Widens the aromatic palette resulting from the toast,
· Reduces the vegetal character,
· Helps the blend of wine and oak to integrate more rapidly.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS

SHORT AGING

Use

red wine

• During **malolactic fermentation,**
• After **racking :**
Infusion bags are placed directly into the tank.

white wine

• During **fermentation,**
• After **clarification,**
• On **finished wines :**
Infusion bags are placed directly into the tank.

Dosage

According to the nature of the must or the wine :

CUBES
from 4 to 6 g/L

DOMINOES & BLOCKS
from 6 to 8 g/L

Contact time | Fermentation time | Short aging

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

CUBES	DOMINOES	BLOCKS
3 to 4 months	4 to 5 months	5 to 6 months

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Cubes	2 x 2 x 2 cm	3 - 4 months	4 to 6 g / liter	Infusion bag of 5 or 9 kg	40 x (2x9 kg)	1,1 x 1,1 x 2,2 m	720 kg
Dominoes	5 x 2,5 x 1,2 cm	4 - 5 months	6 to 8 g / liter				
Blocks	5 x 5 x 1,2 cm	5 - 6 months	6 to 8 g / liter				

ISO 22000
BUREAU VERITAS Certification