/ Short aging

CUBES · DOMINOES

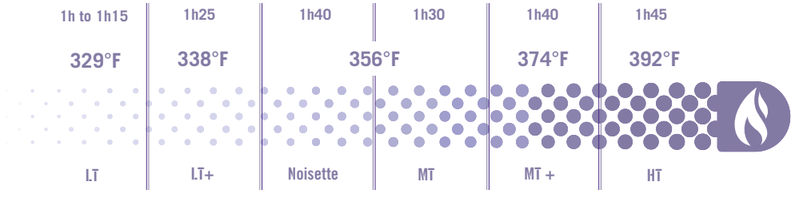
OBJECTIVE :

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
33 to 50 Lbs / 1.000 gal

DOMINOES
50 to 67 Lbs / 1.000 gal

Contact time | Fermentation time | Short aging

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

CUBES
3 to 4 months

DOMINOES
4 to 5 months

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Cubes	0.79 x 0.79 x 0.79 in	3 - 4 months	33 to 50 Lbs / 1.000 gal	Infusion bag of 5 or 9 kg (11 or 20 Lbs)	40 x (2x9 kg)	3.60 x 3.60 x 7.21 ft	720 kg (1585Lbs)
Dominoes	1.97 x 0.98 x 0.47 in	4 - 5 months	50 to 67 Lbs / 1.000 gal				

ISO 22000
BUREAU VERITAS Certification