/ Barrel system

OAK CHAIN

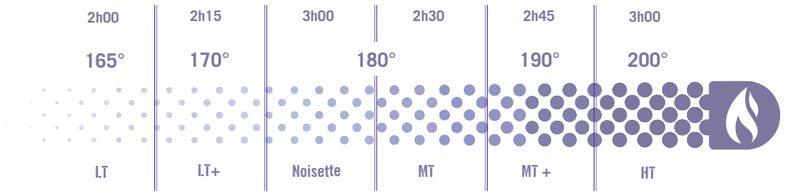
OBJECTIVE :

- Complexity and finesse brought by the oak
- As close as possible to traditional aging in barrels

CONTRIBUTION/BENEFITS :

· Reinforces the contribution of oak from your aging barrels,
· Intensifies the character and aromatic expression,
· Helps improve integration of the oak influence,
· Brings sweetness,
· Extracts slowly and gradually.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS BARREL SYSTEM

Use

red wine + white wine

• During **vinification,**
• During **aging :**
Insert the Oak Chain into the barrel with its silicone bung.

Dosage

Oak Chain 18 units
Equivalent **30% new oak**
Oak Chain 34 units
Equivalent **50% new oak**
- 225L barrel
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time

Oak Chain, 18 units
6 months

Oak Chain, 34 units
12 months

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Oak Chain 18	25 x 2,5 x 1,2 cm	6 - 12 months	1 set / barrel*	Pack of 24 units	30 packs	1,1 x 1,1 x 2,2 m	648 kg
Oak Chain 34			1 set / barrel**	Pack of 15 units			765 kg

* 30% of new oak ** 50% of new oak

ISO 22000
BUREAU VERITAS
Certification