OAK FIRE TOASTED OR UNTOASTED

/ Fermentation & short aging

OAK CHIPS

Fresh or toasted wood

Controlled level of hygrometry

Air dried for 24 months

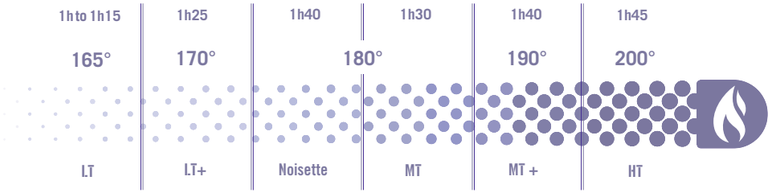
OBJECTIVE :

Volume, roundness, structure and aromatic complexity

CONTRIBUTION/BENEFITS :

· Increases the volume and roundness on the palate,
· Intensifies and respects the expression of the fruit,
· Improves the mouthfeel,
· Widens the aromatic palette resulting from the toast,
· Reduces the vegetal character,
· Stabilizes the color,
· Protects the wine from the effects of oxidation and reduction.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS

FERMENTATION & SHORT AGING

Use

red wine

• During **fermentation,**
• After **racking :**
During the liquid phase during primary fermentation and/or malolactic fermentation – compatible with thermovinification.

• During **aging** and **finishing :**
On finished wines by placing the infusion bags directly in the tank.

white wine

• During **fermentation :**
After clarification.

• During **aging** and **finishing :**
On finished wines by placing the infusion bags directly in the tank.

Dosage

2 to 5 g/L
According to the nature of the must or the wine.

Contact time | Fermentation time | Short aging

Variable from several weeks to 2 months.
According to the characteristics of your fruit and the style of wine you want to achieve.

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Oak Chips	4 to 40 mm	1 - 2 months	2 to 5 g / liter	Bulk bag of 18 kg	35 x 18 kg	1,1 x 1,1 x 2,2 m	630 kg
				Infusion bag of 9 kg	30 x (2x9kg)		540 kg

ISO 22000 BUREAU VERITAS Certification