OAK FIRE TOASTED OR UNTOASTED

/ Fermentation & short aging

OAK CHIPS

Fresh or toasted wood

Controlled level of hygrometry

Air dried for 24 months

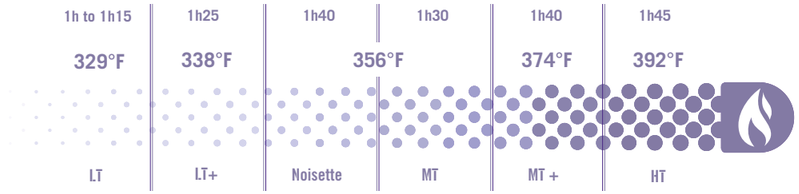
OBJECTIVE :

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

17 to 42 Lbs / 1.000 gal
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	0.157 to 1.57 in	1 - 2 months	17 to 42 Lbs / 1.000 gal	Bulk bag of 18 kg (40Lbs)	35 x 18 kg	3.60 x 3.60 x 7.21 ft	630 kg (1390Lbs)
				Infusion bag of 9 kg (20Lbs)	30 x (2x9kg)		540 kg (1190Lbs)

ISO 22000 BUREAU VERITAS Certification