OAK FIRE TOASTED OR UNTOASTED

/ Fermentation

OAK FINE

Fresh or toasted wood

- Controlled level of hygrometry
- Air dried for 24 months

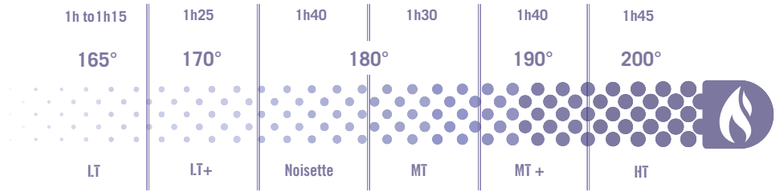
OBJECTIVE :

- Increase volume and enhance the fruit
- No woody input

CONTRIBUTION/BENEFITS :

· Stabilizes and intensifies the color,
· Reduces the vegetal character,
· Increases the aromatic intensity and expression of the fruit,
· Increases the volume on the palate, brings sweetness,
· Reveals the aromatic potential of the grape variety,
· Protects the wine from the effects of oxidation and reduction,
· Inhibits laccase activity,
· Prepares the wine for aging.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS

FERMENTATION

Use

Red wine — When grapes are placed in tanks or during liquid phase – compatible with thermovinification.

White wine — During liquid phase during fermentation.

Dosage

3 g/L On low potential grapes | **2 g/L** On high potential grapes

Contact time | Fermentation time

From several hours to several days
- works very rapidly.

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Oak Fine	2 to 4 mm		2 to 3 g / liter	Bulk bag of 18 kg	35 x 18 kg	1,1 x 1,1 x 2,4 m	630 kg
				Infusion bag of 9 kg	30 x (2x9kg)		540 kg

ISO 22000 BUREAU VERITAS Certification