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

1h to 1h15	1h25	1h40	1h30	1h40	1h45
329°F	338°F	356°F		374°F	392°F
LT	LT+	Noisette	MT	MT +	HT

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

4 to 7 Lbs / ton of 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	0.079 to 0.157 in		4 to 7 Lbs / ton of grapes	Bulk bag of 18 kg (40Lbs) Infusion bag of 9 kg (20Lbs)	35 x 18 kg 30 x (2x9kg)	3.60 x 3.60 x 7.21 ft	630 kg (1390Lbs) 540 kg (1190Lbs)

ISO 22000 BUREAU VERITAS Certification