OAK FIRE TOASTED OR UNTOASTED

/ Fermentation

# POWDER

Fresh or toasted wood

- Controlled level of hygrometry
- Air dried for 24 months

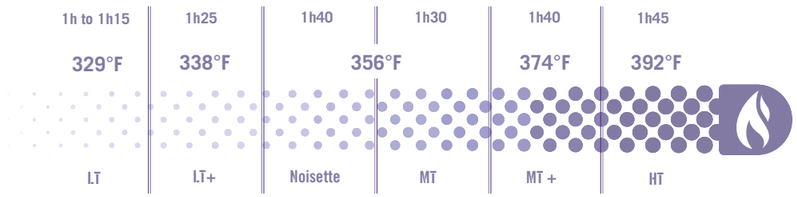
## OBJECTIVE :

- Increase volume and enhance the fruit
- Quick result

## CONTRIBUTION/BENEFITS :

· Stabilizes and intensifies the color,
· Increases the aromatic intensity : expression of the fruit,
· Increases the volume on the palate : brings sweetness,
· Masks the vegetal character,
· Protects the wine from th cts of oxidation and reduction,
· 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

**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 |
| Powder | < 0.079 in | | 4 to 7 Lbs / ton of grapes | 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