/ Long aging

TANK STAVES

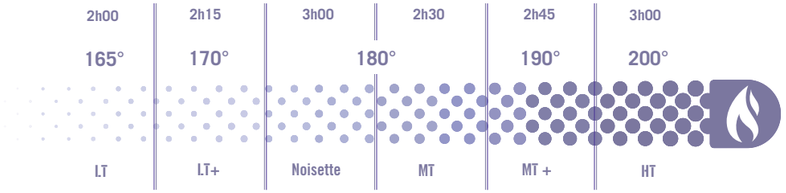
OBJECTIVE :

Precise and elegant aging

CONTRIBUTION/BENEFITS :

· Offers a reproducible and consistent oak profile,
· Respects the fruit of your wine,
· Intensifies the character and the aromatic expression,
· Improves the mouthfeel,
· Widens the aromatic palette,
· Helps improve integration of the oak influence.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS LONG AGING

Use

red wine + white wine

• During **malolactic fermentation,**
• After **racking,**
• On **finished wines :**
With the help of an adapted system of installation or by placing the infusion bag directly into the tank

→ Installation sheet on request.

Dosage

2 Tank Staves/hl
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time | Fermentation time | Long aging

8 to 10 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
Tank Staves	94 x 6,5 x 1,2 cm	8 - 10 months	2 TS / hl*	Pack of 20 units	112 packs	1,1 x 1,1 x 2,1 m	1008 kg

* 33% of new oak

ISO 22000 BUREAU VERITAS Certification