/ Long aging

TANK STAVES

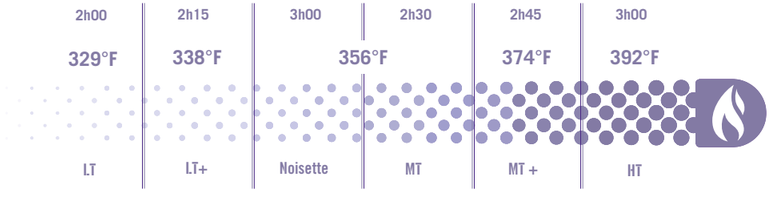
OBJECTIVE :

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

75 Tank Staves/1000 gal
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	37.01 x 2.56 x 0.47 in	8 - 10 months	75 TS / 1000 gal*	Pack of 20 units	112 packs	3.60 x 3.60 x 6.88 ft	1008 kg (2225Lbs)

* 33% of new oak

ISO 22000
BUREAU VERITAS Certification