/ Short aging

THIN TANK STAVES

NADALIÉ

OAK ADD INS

SHORT AGING

OBJECTIVE :

A traditional, rapid and delicate aging

CONTRIBUTION/BENEFITS :

· Respects the fruit of your wine,
· Improves the mouthfeel,
· Guarantees a reproducible oak influence,
· Brings aromatic complexity,
· Helps the blend of wine and oak to integrate more rapidly.

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.

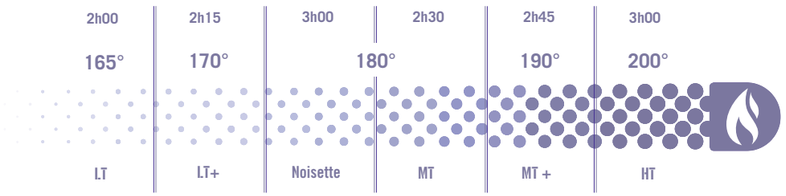
Dosage

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

Contact time | Fermentation time | Short aging

6 to 8 months
According to the characteristics of your fruit and the style of wine you want to achieve.

TOASTING PARAMETERS



		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Thin Tank Staves	94 x 6,5 x 0,8 cm	6 - 8 months	3 TTS / hl*	Pack of 20 units	224 packs	1,1 x 1,1 x 2,1 m	896 kg

* 33% of new oak

ISO 22000 BUREAU VERITAS Certification