/ Short aging

THIN TANK STAVES

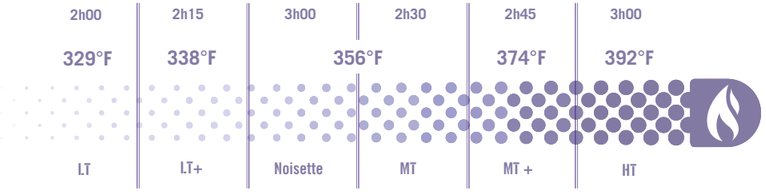
OBJECTIVE :

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.

TOASTING PARAMETERS



NADALIÉ

OAK ADD INS SHORT 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

114 Thin Tank Staves/1000 gal

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.

		CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
Thin Tank Staves	37.01 x 2.56 x 0.31 in	6 - 8 months	114 TTS / 1000 gal*	Pack of 20 units	224 packs	3.60 x 3.60 x 6.88 ft	896 kg (1975Lbs)

* 33% of new oak

ISO 22000 BUREAU VERITAS Certification