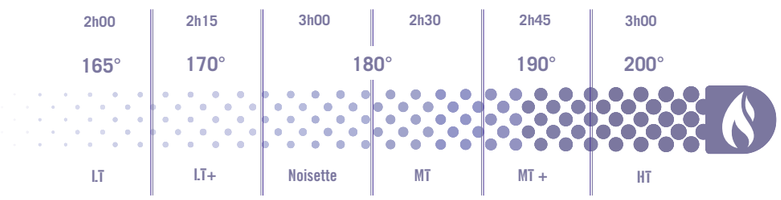
/ Long aging

WINEWOOD
12 & 18

OBJECTIVE :
Delicate aging

CONTRIBUTION/BENEFITS :
· Guarantees a reproducible oak influence,
· Respects the fruit of the wine,
· 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

• After **racking,**
• On **finished wines :**
With the help of an adapted system of installation.

→ Installation sheet on request.

Dosage

Winewood 12 : 1 Winewood/hl
Equivalent **40 % new oak**
Winewood 18 : 0,8 Winewood/hl
Equivalent **40 % new oak**
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time | Fermentation time | Long aging

Winewood 12 : 10 to 12 months
Winewood 18 : More than 12 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
Winewood 12	100 x 11 x 1,2 cm	10 - 12 months	1 winewood / hl*	Pack of 10 units	150 packs	1,1 x 1,1 x 2,1 m	1275 kg
Winewood 18	94 x 10,5 x 1,8 cm	+ 12 months	0,8 winewood / hl*		100 packs	1,1 x 1,1 x 2,1 m	1100 kg

* 40% of new oak

ISO 22000 BUREAU VERITAS Certification