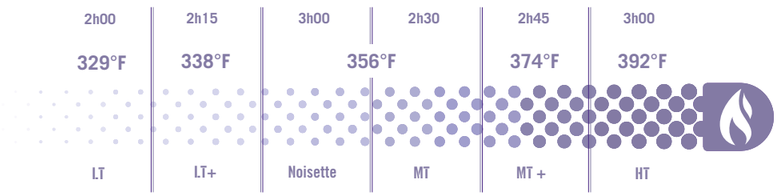
/ Long aging

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 : 38 Winewood/1000 gal
Equivalent **40 % new oak**
Winewood 18 : 30 Winewood/1000 gal
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	39.37 x 4.33 x 0.47 in	10 - 12 months	38 winewood / 1000 gal*	Pack of 10 units	150 packs	3.60 x 3.60 x 6.88 ft	1275 kg (2800Lbs)
Winewood 18	37.01 x 4.13 x 0.71 in	+ 12 months	30 winewood / 1000 gal*		100 packs		1100 kg (2400Lbs)

* 40% of new oak

ISO 22000
BUREAU VERITAS Certification