

**SHORT AGING**



# CUBES·DOMINOES·BLOCKS



## OBJECTIVE:

**A short aging:**

**Volume, texture and aromatic complexity.**

## CONTRIBUTION/BENEFITS :

- Increases volume and roundness on the palate,
- Regenerates texture,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Helps the blend of wine and oak to integrate more rapidly.



NADALIÉ

**OAK  
ADD INS**



NADALIÉ

**OAK  
ADD INS**

# CUBES·DOMINOES BLOCKS

## Use



- During **MALOLACTIC FERMENTATION**,
  - After **RACKING**:
- Infusion bags are placed directly into the tank.



- After **CLARIFICATION**,
  - On **FINISHED WINES**:
- Infusion bags are placed directly into the tank.

## Dosage



According to the nature of the must or the wine:

**ASK OUR  
TECHNICIANS  
FOR ADVICE**

### **CUBES**

**50 Lbs / 1,000 gal**  
(from 4 to 6 g/L)

### **DOMINOES & BLOCKS**

**60 to 65 Lbs / 1,000 gal**  
(from 6 to 8 g/L)

## Contact time | Short aging



According to the nature of your wine and what you are seeking to achieve.

### **CUBES**

**3 to 4 months**

### **DOMINOES**

**4 to 5 months**

### **BLOCKS**

**5 to 6 months**

## Toasting

**CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES**

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## SHORT AGING

### ORIGIN:

- French Oak
- American Oak

Meticulous selection of finest quality oak staves, which are seasoned in the open air for a minimum of 24 months in our wood yards.

SIZE	SURFACE AREA
<b>• CUBES</b>	
<b>0.8" x 0.8" x 0.8"</b> (20 X 20 X 20 mm)	<b>0.007 (sqft)/unit</b> (0.00068 m²)
<b>• DOMINOES</b>	
<b>2" x 1.2" x 1/2"</b> (50x25x12 mm)	<b>0.046 (sqft)/unit</b> (0.0043 m²)
<b>• BLOCKS</b>	
<b>2" x 2" x 1/2"</b> (50x50x12 mm)	<b>0.08 (sqft)/unit</b> (0.0074 m²)

### PACKAGING:

- 20 Lbs (9kg) infusion bag
- 40 Lbs (18kg) recyclable bag

**AFTER OPENING, BEST IF USED BY:**  
1 month

**NOT OPEN, BEST IF USED BY:**  
6 months

### STORAGE:

Store in original packaging in dry, cool place.

### PROVIDED UPON REQUEST:

- ISO 22 000 Certificate, certified by BUREAU VERITAS.
- Certificate of compliance and MSDS.
- Physio-chemical analyses\* : benzo(a)pyrene and microbiological : Haloanisoles (TCA,TeCA,PCA,TBA), Halophenols (TCP,TeCP,PCP,TBP).

\*One analysis made per month, carried out by the BIOCEVA Laboratory, a guarantee of strict control.

## QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

### OUR QUALITY COMMITMENTS :

A system of production which has been certified ISO 22 000 by BUREAU VERITAS.



**Nadalié OAK ADD INS**  
99, rue Lafont  
33 290 LUDON-MÉDOC  
France  
+33 (0)5 57 88 04 42  
oai@nadalie.fr

[www.oakaddins.com](http://www.oakaddins.com)