

BUNDLE
OF 17 STAVES

OAK
CENTER OF FRANCE



AROMOAK®
TRADITIONS OF THE FUTURE

Fire toasting

Enological oak products for aging wines

Technical specifications : Bundle of 17 Staves

WOOD ORIGIN / GRAIN	French Oak, Center of France (Loches, Bercé, Jupille, Châteauroux) / Fine grain
DRYING	Natural air drying for at least 36 months (wood parc in Poitiers)
TOASTING	With braseros, cooper style. Open fire wood
USING	The bundle system is practical and flexible. The staves adapt easily to a variety of container. The amount of bundles and contact time are determined according to the wine's organoleptic characteristics and maturation goals. Installation may be carried out with vats empty or full.
TIME CONTACT	At least 6 months per batch of wine. (Possibility of passing several wines over the same staves)
USABLE DOSE	1 bundle of 17 staves = 1,5 Barrels (225L)
LIFESPAN	12 months of use
DESCRIPTION	Bundle of 17 staves. Hole drilled into one end and held together by a food large cable-tie. Size : 91 cm x 17 cm x 5,3 cm - Hole Diameter : 1,2 cm Weight : 5,21 kg
PRODUCT CODE	EXAQLAM17FRCH
ANALYSIS AND CONTROLS	Pesticidas organofosfores, pesticidas organoclorados, pesticidas pyrethroides, Haloanisoles y Halofenoles, Benzo(a)Pirenos.



SENSORIAL EFFECTS

Comparable to traditional barrel aging (according to wood quantity).
Respect for fruit : slow and progressive wood extraction (same as for a barrel).
Widening of the aromatic profile of the wine : vanilla, spiciness, toasted and roasted flavours according to wood quantity.
Increase feeling of sweetness.
Increase of volume and structure in mouth (lenth, roundness, fatness, elegance ...).

KIND OF TOASTING

MEDIUM - STRONG TOASTING
(can be mixed with fresh/natural oak)

** Indicative datas. Non contractual document.*



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