

# WAFERS

OAK  
CENTER OF FRANCE



AROMOAK®  
TRADITIONS OF THE FUTURE

Fire toasting

Enological oak products for aging wines

## Technical specifications : Wafers / Fire toasting

WOOD ORIGIN / GRAIN SELECTION	Bosques del centro de Francia ( <i>Loches, Bercé, Jupille, Châteauroux</i> ) / Fine grain
DRYING	Natural air drying for at least 36 months (wood parc in Poitiers)
TOASTING	With braseros, cooper style. Open fire wood
USING	Over whites and reds. During aging time, from malolactic fermentation.
TIME CONTACT	At least 6 months per batch of wine. (Possibility of passing several wines over the same staves)
USABLE DOSE	5 kg bags = 1,3 Barrels (225L)
LIFESPAN	12 months of use
DESCRIPTION*	7 cm x 5 cm x 1 cm 5 kg polypropylene bags (Alimentary quality)
CÓDIGO PRODUCTO	<b>EXAQPLA5FRCH</b>
ANALYSIS AND CONTROLS	Pesticidas organofosfores, pesticidas organoclorados, pesticidas pyrethroides, Haloanisoles y Halofenoles, Benzo(a)Pirenos.



### SENSORIAL EFFECTS

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**

*\* Indicative datas. Non contractual document.*



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