

A close-up photograph of several pieces of oak wood. Some pieces are dark, charred, and appear to be wafers, while others are lighter and appear to be staves. The wood grain is clearly visible, showing a mix of light tan and dark brown tones.

WAFERS

OAK
CENTER OF FRANCE

Vinéa STAVES

TRADITIONS OF THE FUTURE

Ceramic toasting

Enological oak products for aging wines

Technical specifications : Wafers / Ceramic toasting



Vinéa STAVES

Toasting by radiant heat ensures consistent quality along with excellent chromatic profile uniformity and adjusts the wood's aromatic profile.

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	Toasting by Ceramic Radiant Heat
USING	Over whites and reds. During aging time, from malolactic fermentation.
TIME CONTACT	Aging product : 03 months at the very least. Possibility of passing several wines over the same staves.
USABLE DOSE	5 kg bags = 1,3 Barrels (225 L)
LIFESPAN	12 months of use
DESCRIPTION*	7 cm x 5 cm x 1 cm 5 kg polypropylene bags (Alimentary quality)
PRODUCT CODE	EXAQSGT5FRCM
ANALYSIS AND CONTROLS	Pesticidas organofosfores, pesticidas organoclorados, pesticidas pyrethroides, Haloanisoles y Halofenoles, Benzo(a)Pirenos.

SENSORIAL EFFECTS
Develops a tannic structure with finesse and elegance bringing to the wine depth and a long finish. Respect for fruit.
KIND OF TOASTING
LIGHT TOAST Contributes to tannic structure - Aromatic sharpness, softness and elegance.
MEDIUM TOAST Sweetness. Nuances of vanilla. Hints of woodiness, greater aromatic complexity.
MEDIUM + TOAST Presence. Hints of toastiness-coffee, spice and toast aromas.

** Indicative datas. Non contractual document.*



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