

The image shows a close-up of several pieces of oak wood. Some pieces are dark, charred, and have a rough, textured surface, while others are lighter, showing the natural wood grain. The pieces are arranged in a way that creates a sense of depth and texture.

**WAFERS**

**OAK  
FROM MISSOURI-USA**

**Vinéa** **STAVES**

TRADITIONS OF THE FUTURE

**Ceramic toasting**

Enological oak products for aging wines

## Technical specifications : Wafers / Ceramic toasting

WOOD ORIGIN / GRAIN	Forests of the Missouri-USA ("Quercus Alba") / Fine grain
DRYING	Natural air drying for at least 26 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	<b>EXAQSGT5USCM</b>
ANALYSIS AND CONTROLS	Pesticidas organofosfores, pesticidas organoclorados, pesticidas pyrethroides, Haloanisoles y Halofenoles, Benzo(a)Pirenos.



# Vinéa STAVES

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

### SENSORIAL EFFECTS

Strong presence.  
Enriches and adds complexity to the aromas of the wine.

### KIND OF TOASTING

#### LIGHT TOAST

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.*



A R O M O A K®