

# BUNDLE OF 17 STAVES

OAK  
FROM EASTERN EUROPE



## Vinéa STAVES

TRADITIONS OF THE FUTURE

### Ceramic toasting

Enological oak products for aging wines

## Technical specifications : Bundle of 17 Staves / Ceramic toasting

WOOD ORIGIN / GRAIN	Oak from Eastern Europe (Romania, Caucasus) / Fine grain
DRYING	Natural air drying for at least 26 months (wood parc in Poitiers)
TOASTING	Toasting by Ceramic Radiant Heat
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	Aging product : 03 months at the very least. Possibility of passing several wines over the same staves.
USABLE DOSE	1 bundle of 17 staves = 1,5 new oak barrel 225 L
LIFESPAN	12 months of use
DESCRIPTION*	Ensamblaje de 17 duelas de roble, perforadas a 1 ou 2 extremidades y unidas con un collar de fijación. Dimensiones : 91 cm x 17 cm x 5,3 cm - Diámetro del agujero : 1,2 cm Peso : 5,21 kg
PRODUCT CODE	<b>EXAQVNA17RM</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

Gives the wine a gentle structure, roundness and elegance.  
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.*



A R O M O A K®