

Classic Range

B

B L O C K S

# BLOCKS

## Technical characteristics

<b>Quality</b>	<b>Origin</b> <b>Seasoning</b>	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
<b>Dimensions &amp; weight</b>	<b>1 block</b> <b>1 bag of blocks</b>	L : 5 cm x l : 5 cm x H : 0,9 cm = 10 kg
<b>Packaging</b>	<b>Food grade</b>	Infusion net bag of 10 kg - PE-ALU Bag
<b>Toasting</b>	<b>Chauffe à coeur</b>	Infrared : Light, Medium, Long
<b>Organoleptic profile</b>	<b>Light toast</b> <b>Medium toast</b> <b>Long toast</b>	Respect of the fruit, development of fresh aromas, tannin to help give structure. Aromatic complexity, tannic structure, fullness on the palate and powerful finish. Aromatic intensity, toasted notes, sensation of very ripe fruit, volume.
<b>Application &amp; implementation</b>	<b>Red wine</b> <b>White and rosé wine</b>	3 to 7 g/l for use during alcoholic fermentation or for aging. 1 to 4 g/l for use during alcoholic fermentation or for aging.
<b>Contact time</b>		Minimum 4-6 months - from the alcoholic fermentation or during aging. Taste regularly to assess the proper wine/oak balance. Please contact us for further information.
<b>Traceability</b>		Refer to the labeling on the package.
<b>Storage</b>		Store in the original packaging, at room temperature (10 to 25°C) in a well-ventilated area. Product is sensitive to ambient contaminants and odors.



Bureau Veritas certification issues a certificate of recognition for our HACCP mastery of Oenosylva products - Certificate of conformity N° BV/177/RE

