

Classic Range

D

D O M I N O S

# DOMINOS

## 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 domino</b> <b>1 bag of dominos</b>	L : 6,5 cm x l : 3 cm x H : 0,9 cm = 10 kg = equivalent 2.5 barrels 225l = 5 m <sup>2</sup> 100% new French oak barrel impact
<b>Packaging</b>		Infusion net bag of 10 kg - PE-ALU Bag
<b>Toasting</b>	<b>Traditional wood fire</b> <b>Duration</b>	Light, Medium, Long 3 to 4 h
<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 to give structure. Aromatic complexity, well-rounded structure, fullness on the palate and powerful finish. Aromatic intensity, toasted notes, sensation of very ripe fruits, volume.
<b>Application &amp; implementation</b>	<b>Red Wine</b>  <b>White and Rosé wine</b>	3 to 8 g/l (potential extraction comparable to 30-80% new oak barrel). For use during alcoholic fermentation or for aging.  2 to 4 g/l (potential extraction comparable to 20-40% new oak barrel). For use during fermentation
<b>Contact time</b>		Minimum 4 to 6 months - 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

