

Flavors Range

B

B L O C K S

BLOCKS

Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 block 1 bag of blocks	L : 5 cm x l : 5 cm x H : 0,9 cm = 10 kg
Packaging	Food grade	Infusion net of 10 kg - PE-ALU Bag
Toasting	Convection	Light, Medium, Medium Long, Medium +
Organoleptique profile	Light toast Medium toast Medium Long toast Medium+ toast	Respect of fruit, freshness, sweetness. Subtle spice and toasted notes, roundness. Aromatic intensity, toasted notes, volume, powerful finish. Spicy and smokey notes, contribution of roundness and substance
Application & implementation	Red Wine White and rosé wine	2 to 5 g/l for use during alcoholic fermentation or for aging 1 to 4 g/l for use during alcoholic fermentation or for aging
Contact time		3-6 months - from the alcoholic fermentation or during aging. Taste regularly to assess the proper wine/oak balance. Please contact us for further information.
Traceability		Refer to the labeling on the package.
Storage		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

