

Flavors Range

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GRANULATES

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Technical characteristics

Quality	Origin Seasoning	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
Dimensions	Granulometry	> 2 mm & < 7 mm
Packaging	Food grade	PE-ALU Bag - 10 kg
Toasting	Untoasted	fermentation granulates
Impact organoleptique		Structure, fruit, intensity, powerful finish
Application and Implementation		Upon harvest and during tank filling 1 to 5 g/l
Contact time		Taste regularly to assess the oak/wine balance
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

