

Flavors Range

S

S T A V E S

STAVES

Technical characteristics

Quality	Origin Availability Seasoning	Stave-quality French oak from a blend of French forests Allier, Nevers, Vosges, Tronçais, Bertranges Natural outdoor seasoning 24 months minimum
Dimensions & weight	1 stave Pack of 18 staves	L : 94 cm x l : 5 cm x H : 0,9 cm 94 x 5 x 16,2 = 2m ² = 5,3 kg
Packaging	Food grade	Box with 3 Packs of 18 staves in PE-Alu bag - Box of 54 staves
Toasting	Convection	Light, Medium, Medium Long, Medium +
Application & organoleptic profile	Light toast Medium toast Medium Long toast Medium+ toast	1 to 3 staves/hl 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.
Contact time		Minimum 3 -12 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



Convection Toasting

