

Flavors Range



I N S E R T S

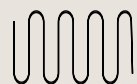
# INSERTS

## Technical characteristics

<b>Quality</b>	<b>Origin Seasoning</b>	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
<b>Dimensions</b>	<b>2 types</b>	25 % new French oak barrel 225 l impact: L: 30 cm x l: 3 cm x H: 0,9 cm x 18 45 % new French oak barrel 225 l impact: L: 30 cm x l: 3 cm x H: 0,9 cm x 30
<b>Packaging</b>		Box of 5 to 10 inserts in PE-Alu bag
<b>Toasting</b>	<b>Convection</b>	4 types available: Light, Medium, Medium Long, Mix
<b>Application &amp; implementation</b>	<b>Red, white and rosé wine</b>	Use during fermentation or aging: Slow and progressive extraction. Expansion of the aromatic palette. Refining of the tannins of the barrel, bringing bold, sweetness, length and aromatic complexity 2 types proposed according to the requested profiles
<b>Contact time</b>		Minimum 6 months from the alcoholic fermentation or during aging. Taste regularly to assess the proper wine/oak balance. <i>Please contact us for further information.</i>
<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 issues a certificate for our HACCP mastery of Oenosylva products manufactured by LES ATELIERS DU CHÊNE- Certificate of conformity N° BV/177/RE



Convection Toasting

