

Flavors Range

S

STAVES 18

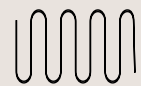
# STAVES 18

## Technical characteristics

|   |   |   |
|---|---|---|
| <b>Quality</b>                                | <b>Origin</b><br><b>Seasoning</b>                     | Stave-quality French oak from a blend of French forests<br>Natural outdoor seasoning 24 months minimum  |
| <b>Dimensions &amp; weight</b>                | <b>1 stave</b><br><b>Pack of 8 staves</b>             | L: 94 cm x l: 5 cm x H: 1,8 cm<br>1 pack of 8 x 18mm staves = 1m <sup>2</sup>   |
| <b>Packaging</b>                              |   | 4 Packs of 8 staves in PE-Alu bag - Box of 32 staves = 4 m <sup>2</sup> = 16 kg   |
| <b>Toasting</b>                               | <b>Convection</b>                                     | Light, Medium and Long  |
| <b>Application &amp; organoleptic profile</b> | <b>Concentrated red wine</b><br><b>Light red wine</b> | <b>1,5 to 3 staves/hl:</b> Complexity, vanilla, sour cherry, length and sweetness to the palate<br><b>1 - 1,5 staves / hl:</b> Complexity, fruity notes, spices, volume and structure |
| <b>Contact time</b>                           |   | Minimum 10-12 months from the alcoholic fermentation or during aging<br>Taste regularly to assess the proper wine/oak balance.<br><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 (50 to 78°F) in a well-ventilated area.<br>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

