

Flavors Range



S T A V E S

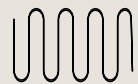
STAVES

Technical characteristics

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|---|---|---|
| Quality | Origin Seasoning | Stave-quality French oak from a blend of French forests 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 5 Packs of 18 staves in PE-Alu bag Box of 90 staves = 26,5 kg |
| 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 4 -12 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> |
| 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 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

