

Flavors Range

G

GRANULATES

GRANULATES

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
Organoleptic profile		Structure, fruit, intensity, powerfull 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 product label
Storage		Store in the original packaging, at room temperature in a well-ventilated area. Product is sensitive to ambient contaminants and odors.

