

Flavors Range



I N S E R T S

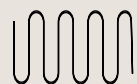
INSERTS

Technical characteristics

| | | |
|---|---------------------------------|---|
| Quality | Origin Seasoning | Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum |
| Dimensions | 2 types | 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 |
| Packaging | | Box of 5 to 10 inserts in PE-Alu bag |
| Toasting | Convection | 4 types available: light, medium, medium long, mix |
| Application & implementation | Red, white and rosé wine | 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 |
| Contact time | | 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> |
| 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. |



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

