

Flavors Range

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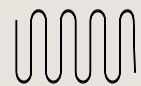
STAVES 18

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Technical characteristics

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 8 staves	L: 94 cm x l: 5 cm x H: 1.8 cm Equivalent to 1m ²
Packaging		4 Packs of 8 staves in PE-Alu bag - Box of 32 staves = 4 m ² = 16 kg
Toasting	Convection	Light, medium and long
Application & organoleptic profile	Concentrated red wine Light red wine	0.5 to 2 staves/hl: Complexity, vanilla, sour cherry, length and sweetness to the palate 0.5 to 1.5 staves / hl: Complexity, fruity notes, spices, volume and structure
Contact time		Minimum 12 to 14 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

