

Classic range

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D O M I N O S

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum
Dimensions & Weight	1 domino 1 bag of dominos	L : 7 cm x l : 3 cm x H : 0,9 cm = 10 kg
Packaging	10 kg food grade infusion net - PE-ALU packaging	
Toasting	Traditional Duration	Light, medium, long 3 to 4 h
Organoleptic profile	Light toast	Respect of the fruit, development of fresh aromas, tannin to help to give structure
	Medium toast	Aromatic complexity, well-rounded structure, fullness on the palate and powerful finish
	Long toast	Aromatic intensity, toasted notes, sensation of very ripe fruits, volume
Application & implementation	Red wine	3 to 8 g/l for use during alcoholic fermentation or for aging
	White & rosé wine	2 à 4 g/l for use during fermentation.
Contact time	4 to 6 months - Taste regularly for optimum oak/wine pairing. Please do not hesitate to contact us for further information.	
Regulations	Refer to your appellation syndicate or the regulations in force on the use of «pieces of oak wood in winemaking».	
Storage	Store above ground in original packaging, at room temperature in a room free of odors and air pollution.	
Traceability	Refer to the label on the packaging	

