

Flavors range



B L O C K S

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum	
Dimensions & Weight	1 block 1 bag of blocks	L : 5 cm x l : 5 cm x H : 0,9 cm = 10 kg	
Packaging		10 kg food grade infusion net - PE-ALU packaging	
Toasting	Convection	Light, medium, medium long, Medium +	 Convection Toasting
Organoleptic profile	Light toasting	Respect of fruit, freshness, sweetness	
	Medium toasting	Subtle spice and toasted notes, roundness.	
	M Long toasting	Aromatic intensity, toasted notes, volume, powerful finish	
	Medium+ toasting	Spicy and smokey notes, contribution of roundness and substance	
Application & implementation	Red wine	2 to 5 g/l from alcoholic fermentation or during aging	
	White & Rosé Wine	1 to 4 g/l from alcoholic fermentation or during aging	
Contact time		3 to 6 months – from the alcoholic fermentation or during aging Taste regularly to assess the proper wine/oak balance. Please 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	