

Flavors range

S

STAVES 18

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum	
Dimensions & Weight	1 stave Pack 8 staves	L : 94 cm x l : 5 cm x H : 1,8 cm Equivalence to 1m²	
Packaging	4 packs of 8 staves - Box of 32 staves = 4m² ≈ 16 kg		
Toasting	Convection	Light, medium, long	 Convection Toasting
Application & Organoleptic profile	Concentrated red wine	0,5 to 2 staves/hl - Complexity, vanilla, sour cherry, length and sweetness to the palate	
	Light red wine	0,5 to 1,5 staves/hl - Complexity, fruity notes, spices, volume and structure	
Contact time	Minimum 12 to 14 months from fermentation and maturation. To be followed for a good oak/wine balance. Don't 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		