

AGING



# OAK CHAIN



## OBJECTIVES:

**Complexity and finesse brought by the oak.**

**As close as possible to traditional aging in barrels.**

## CONTRIBUTION/BENEFITS :

- Reinforces the contribution of oak from your aging barrels,
- Intensifies the character and aromatic expression,
- Helps improve integration of the oak influence ,
- Brings sweetness,
- Extracts slowly and gradually..



**OAK  
ADD INS**



# OAK CHAIN

## Use

red wine



- During **VINIFICATION**,
- During **AGING**:

Insert the Oak Chain into the barrel with its silicone bung.

+

white wine



ASK OUR TECHNICIANS FOR ADVICE

## Dosage



### Oak Chain: 18 pieces (links)

Equivalent 18 % new oak - 225 l barrel

### Oak Chain: 34 pieces (links)

Equivalent 33 % new oak - 225 l barrel

According to the characteristics of your fruit and the style of wine you want to achieve.

## Length



### Oak Chain: 18 pieces (links): 6 months

### Oak Chain: 34 pieces (links): 12 months

## Toasted

CHOOSE YOUR TOASTS WITH THE HELP OF OUR SENSORY PROFILES

LIGHT TOAST

LIGHT+ TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM+ TOAST

SPECIAL TOAST

HEAVY TOAST



## AGING

### ORIGIN:

- French Oak
- American Oak

Meticulous selection of finest quality oak staves, which are seasoned in the open air for a minimum of 24 months in our wood yards.

### SIZE

10 "x 1" x 1/2 "

### SURFACE AREA

3,86 (sqft)/unit 18 pieces	7,3 (sqft)/unit 34 pieces
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### PACKAGING:

- Per unit of 18 pieces or 34 pieces.

AFTER OPENING, BEST IF USED BY: 1 year

### STORAGE:

Store in original packaging in dry, cool place.

### PROVIDED UPON REQUEST:

- HACCP Certificate certified by APAVE SUDEUROPE.
- Certificate of food safety and safety leaflet.
- Physio-chemical analyses : benzo(a)pyrene and microbiological : Haloanisoles (TCA,TeCA,PCA,TBA), Halophenols (TCP,TeCP,PCP,TBP).

\*Carried out by the BIOCEVA Laboratory a guarantee of strict control.

## QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

### OUR QUALITY COMMITMENTS :

A system of production which has been HACCP certified by APAVE SUDEUROPE - Edition 4-2003 Codex Alimentarius procedures for ISO 22000 in progress.