

# OAK FINE

UNTOASTED



**FERMENTATION**



## OBJECTIVE:

**Increase volume and enhance the fruit.**

**No oak contribution.**

## CONTRIBUTION/BENEFITS :

- Stabilizes and intensifies the color,
- Reduces the vegetal character,
- Increases the aromatic intensity : expression of the fruit,
- Increases the volume on the palate, brings sweetness,
- Reveals the aromatic potential of the grape variety,
- Protects the wine from the effects of oxidation and reduction,
- Inhibits laccase activity,
- Prepares the wine for aging.





# OAK FINE

## Untoasted



Controlled level of hygrometry.



Air dried for 24 months.

## Use



When grapes are placed in tanks or during liquid phase - compatible with thermovinification.



During liquid phase during fermentation.

## Dosage



**2-3 Lbs / ton of grapes**

**3 g/L**

On low potential grapes.

**2 g/L**

On high potential grapes.

ASK OUR TECHNICIANS FOR ADVICE

## Contact time | Fermentation time



From several hours to several days - **works very rapidly.**

## Toasting

CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES

LIGHT TOAST

LIGHT + TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM + TOAST

SPECIAL TOAST

HEAVY TOAST



## FERMENTATION

### 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.

### GRANULOMETRY / SIZE:

**0.08" (from 2 to 4 mm)**

### PACKAGING:

- 20 Lbs (9kg) or 40 Lbs (18kg) recyclable bag, infusion bag.
- 661 Lbs (300kg) Big bag.

### 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.



**Nadalié OAK ADD INS**  
99, rue Lafont  
33 290 LUDON-MÉDOC  
France  
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info@nadalie.fr

[WWW.OAKADDINS.COM](http://WWW.OAKADDINS.COM)

# POWDER·MIXTURE



Also available

UNTOASTED

**FERMENTATION**



## OBJECTIVE:

**Increase volume,  
enhance the fruit.  
Quick result.**

## CONTRIBUTION/BENEFITS :

- Stabilizes and intensifies the color,
- Increases the aromatic intensity : expression of the fruit,
- Increases the volume on the palate : brings sweetness,
- Masks the vegetal character,
- Protects the wine from the effects of oxidation and reduction,
- Prepares the wine for aging.



NADALIÉ

**OAK  
ADD INS**



# POWDER MIXTURE

## Untoasted



Controlled level of hygrometry.



Air dried for 24 months.

## Use



When grapes are placed in tanks or during liquid phase - compatible with thermovinification.



During liquid phase during fermentation.

ASK OUR TECHNICIANS FOR ADVICE

## Dosage



**2 - 3 Lbs / ton of grapes (from 2 to 5 g/L)**

According to the potential of the grape.

## Contact time | Fermentation time



From several hours to several days - **works very rapidly.**

## Toasting

CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES

LIGHT TOAST

LIGHT+ TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM+ TOAST

SPECIAL TOAST

HEAVY TOAST



## FERMENTATION

### 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.

### PACKAGING:

- 40 Lbs (18kg) recyclable bag

**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).

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# OAK CHIPS



Also available

UNTOASTED

**FERMENTATION  
& SHORT AGING**



## OBJECTIVE:

**Volume,  
Roundness,  
Structure,  
Aromatic  
complexity.**

## CONTRIBUTION/BENEFITS :

- Increases the volume and roundness on the palate,
- Intensifies and respects the expression of the fruit,
- Improves the mouthfeel,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Stabilizes the color,
- Protects the wine from the effects of oxidation and reduction.





# OAK CHIPS

## Untoasted



Controlled level of hygrometry.



Air dried for 24 months.

## Use

red wine



- During **FERMENTATION**,
- After **RACKING**:

During the liquid phase during primary fermentation and/or malolactic fermentation – compatible with thermovinification.

- During **AGING** and **FINISHING**:

On finished wines by placing the infusion bags directly in the tank.

white wine



- During **FERMENTATION**:

After clarification.

- During **AGING** and **FINISHING**:

On finished wines by placing the infusion bags directly in the tank.

## Dosage



**20 Lbs / 1,000 gal**  
(from 2 to 5 g/L)

According to the nature of the must or the wine.

ASK OUR  
TECHNICIANS  
FOR ADVICE

## Contact time | Fermentation time | Short aging



**Variable from several weeks to 2 months.**

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

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## FERMENTATION & SHORT 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.

### GRANULOMETRY / SIZE:

**0.12" to 1" (from 3 to 25 mm)**

### PACKAGING:

- 40 Lbs (18kg) recyclable bag or 2 x 20 Lbs (2x9kg) infusion bags.

### 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).

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## QUALITY AND TRACEABILITY

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### OUR QUALITY COMMITMENTS :

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**FERMENTATION  
& SHORT AGING**



# CUBES·DOMINOES·BLOCKS



**OBJECTIVE:**

**A short aging:**

**Volume, texture and aromatic complexity.**

**CONTRIBUTION/BENEFITS :**

- Increases volume and roundness on the palate,
- Regenerates texture,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Helps the blend of wine and oak to integrate more rapidly.





# CUBES·DOMINOES BLOCKS

## Use



- During **MALOLACTIC FERMENTATION**,
  - After **RACKING**:
- Infusion bags are placed directly into the tank.



- During **FERMENTATION**,
  - After **CLARIFICATION**,
  - On **FINISHED WINES**:
- Infusion bags are placed directly into the tank.

## Dosage



According to the nature of the must or the wine:

ASK OUR  
TECHNICIANS  
FOR ADVICE

**CUBES**  
**50 Lbs / 1,000 gal**  
(from 4 to 6 g/L)

**DOMINOES & BLOCKS**  
**60 to 65 Lbs / 1,000 gal**  
(from 6 to 8 g/L)

## Contact time | Fermentation time | Short aging



According to the nature of your wine and what you are seeking to achieve.

**CUBES**  
**2 to 4 months**

**DOMINOES**      **BLOCKS**  
**4 to 5 months**    **5 to 6 months**

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## FERMENTATION & SHORT 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	SURFACE AREA
• CUBES	
3/8" x 3/8" x 1/2" (10x10x12 mm)	0.007 (sqft)/unit (0.00068 m²)
• DOMINOES	
2" x 1.2" x 1/2" (50x25x12 mm)	0.046 (sqft)/unit (0.0046 m²)
• BLOCKS	
2" x 2" x 1/2" (50x50x12 mm)	0.08 (sqft)/unit (0.008 m²)

### PACKAGING:

- 20 Lbs (9kg) to 40 Lbs (18kg) infusion bags.

**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).

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## QUALITY AND TRACEABILITY

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### OUR QUALITY COMMITMENTS :

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# THIN TANK STAVES



**FERMENTATION  
& LONG AGING**



**OBJECTIVE:**

**A traditional, rapid  
and delicate aging.**

**CONTRIBUTION/BENEFITS :**

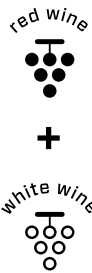
- Respects the fruit of your wine,
- Improves the mouthfeel,
- Guarantees a reproducible oak influence,
- Brings aromatic complexity,
- Helps oak to integrate more rapidly.





# THIN TANK STAVES MINI THIN TANK STAVES

## Use



- During **MALOLACTIC FERMENTATION**,
- After **RACKING**,
- On **FINISHED WINES**:

With the help of an adapted system of installation or by placing the infusion bag directly into the tank.

↳ [Installation sheet on request.](#)

ASK OUR  
TECHNICIANS  
FOR ADVICE

## Dosage



**Thin Tank Staves**  
**87 pieces / 1,000 gal**  
**(3 Thin Tank Staves / hl)**

or

**Mini Thin Tank Staves**  
**174 pieces / 1,000 gal**  
**(6 Mini Thin Tank Staves / hl)**

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

## Contact time | Fermentation time | Long aging



**6 to 8 months**

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

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## FERMENTATION & LONG 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	SURFACE AREA
• <b>THIN TANK STAVES</b>	
36"x 2.5"x 1/4" (940 x 65 x 8 mm)	1.49 (sqft) / unit (0.138 m <sup>2</sup> )
• <b>MINI THIN TANK STAVES</b>	
18"x 2.5"x 0,31" (470 x 65 x 8 mm)	0.8 (sqft) / unit (0.0697 m <sup>2</sup> )

### PACKAGING:

- **Thin Tank Staves** :  
bundle of 20 units
- **Mini Thin Tank Staves** :  
infusion bags of 40 units

**AFTER OPENING, BEST IF USED BY:**  
**3 years**

### 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).

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## QUALITY AND TRACEABILITY

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### OUR QUALITY COMMITMENTS :

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# TANK STAVES



**FERMENTATION  
& LONG AGING**



## OBJECTIVE:

**Precise and elegant aging.**

## CONTRIBUTION/BENEFITS :

- Offers a reproducible and consistent oak profile,
- Respects the fruit of your wine,
- Intensifies the character and the aromatic expression,
- Improves the mouthfeel,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.

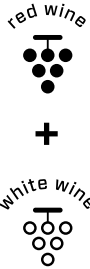


**OAK  
ADD INS**



# TANK STAVES MINI TANK STAVES

## Use



- During **MALOLACTIC FERMENTATION**,
- After **RACKING**,
- On **FINISHED WINES**:

With the help of an adapted system of installation or by placing the infusion bag directly into the tank.

↳ [Installation sheet on request.](#)

## Dosage



**Tank Staves**  
**80 pieces / 1,000 gal**  
**(3 Tank Staves / hl)**

or

**Mini Tank Staves**  
**160 pieces / 1,000 gal**  
**(6 Mini Tank Staves / hl)**

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

ASK OUR  
TECHNICIANS  
FOR ADVICE

## Contact time | Fermentation time | Long aging



**8 to 10 months**

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

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
OUR SENSORY  
PROFILES

LIGHT  
TOAST

LIGHT +  
TOAST

MEDIUM  
TOAST

NOISETTE  
TOAST

MEDIUM +  
TOAST

SPECIAL  
TOAST

HEAVY  
TOAST



## FERMENTATION & LONG 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	SURFACE AREA
• <b>TANK STAVES</b>	
36" x 2.5" x 1/2" (940 x 65 x 12 mm)	1.575 (sqft) / unit (0.146 m <sup>2</sup> )
• <b>MINI TANK STAVES</b>	
18" x 2.5" x 1/2" (470 x 65 x 12 mm)	0.796 (sqft) / unit (0.074 m <sup>2</sup> )

### PACKAGING:

- **Tank Staves** :  
bundle of 20 units
- **Mini Tank Staves** :  
infusion bags of 40 units

**AFTER OPENING, BEST IF USED BY:**  
**3 years**

### 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).

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## QUALITY AND TRACEABILITY

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**AGING**

# OAK CHAIN



## OBJECTIVE:

**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.

## Contact time



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

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

## Toasting

CHOOSE YOUR  
TOASTING LEVEL  
ACCORDING TO  
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 "  
(250 x 25 x 12 mm)

### SURFACE AREA

3.70 (sqft)/18  
pieces link  
(0.30 m<sup>2</sup>)

6.99 (sqft)/34  
pieces link  
(0.61 m<sup>2</sup>)

### 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).

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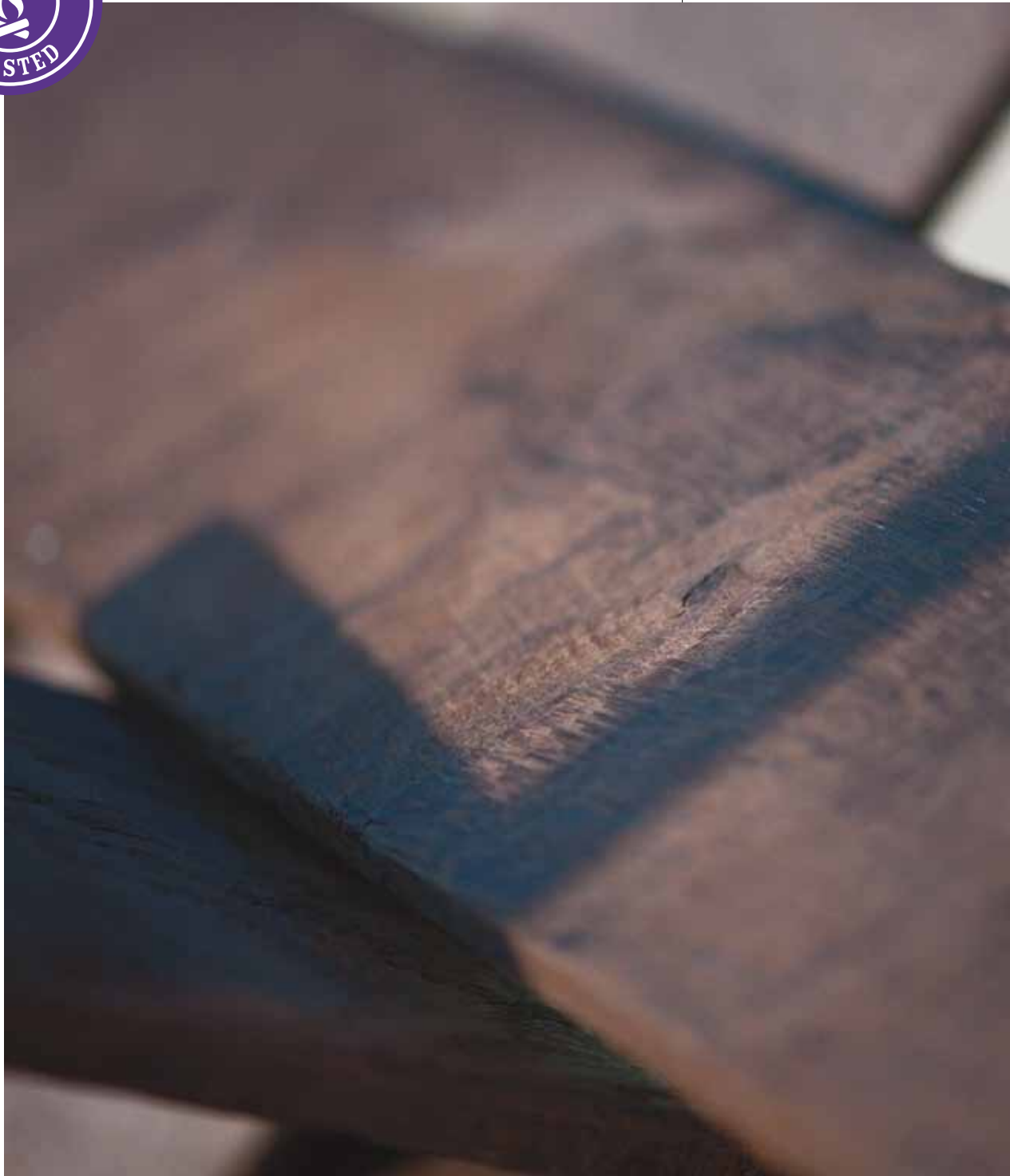
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**LONG AGING**



# BARREL INSERT



## OBJECTIVE:

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

## CONTRIBUTION/BENEFITS :

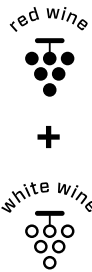
- Slow and gradual extraction,
- Widens the palette of aromas,
- Helps improve integration of the oak influence,
- Extends the life of your aging barrels.





# BARREL INSERT

## Use



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

With the help of an adapted system of installation.

Installation sheet on request.

ASK OUR TECHNICIANS FOR ADVICE

## Dosage



**1 system of 14 inserts / barrel**

i.e. the equivalent of **70 % new oak**.

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

## Contact time | Aging



**10 to 12 months**

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

## Toasting

CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES

LIGHT TOAST

LIGHT+ TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM+ TOAST

SPECIAL TOAST

HEAVY TOAST



## LONG 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

26.8" x 2.56" x 1/2"  
(680x65x12mm)

### SURFACE AREA

1.14 (sqft)/ unit or  
16.02 (sqft)/ 14 inserts system

### PACKAGING:

- Bundle of 14 units.

**AFTER OPENING, BEST IF USED BY:**  
3 years

### 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).

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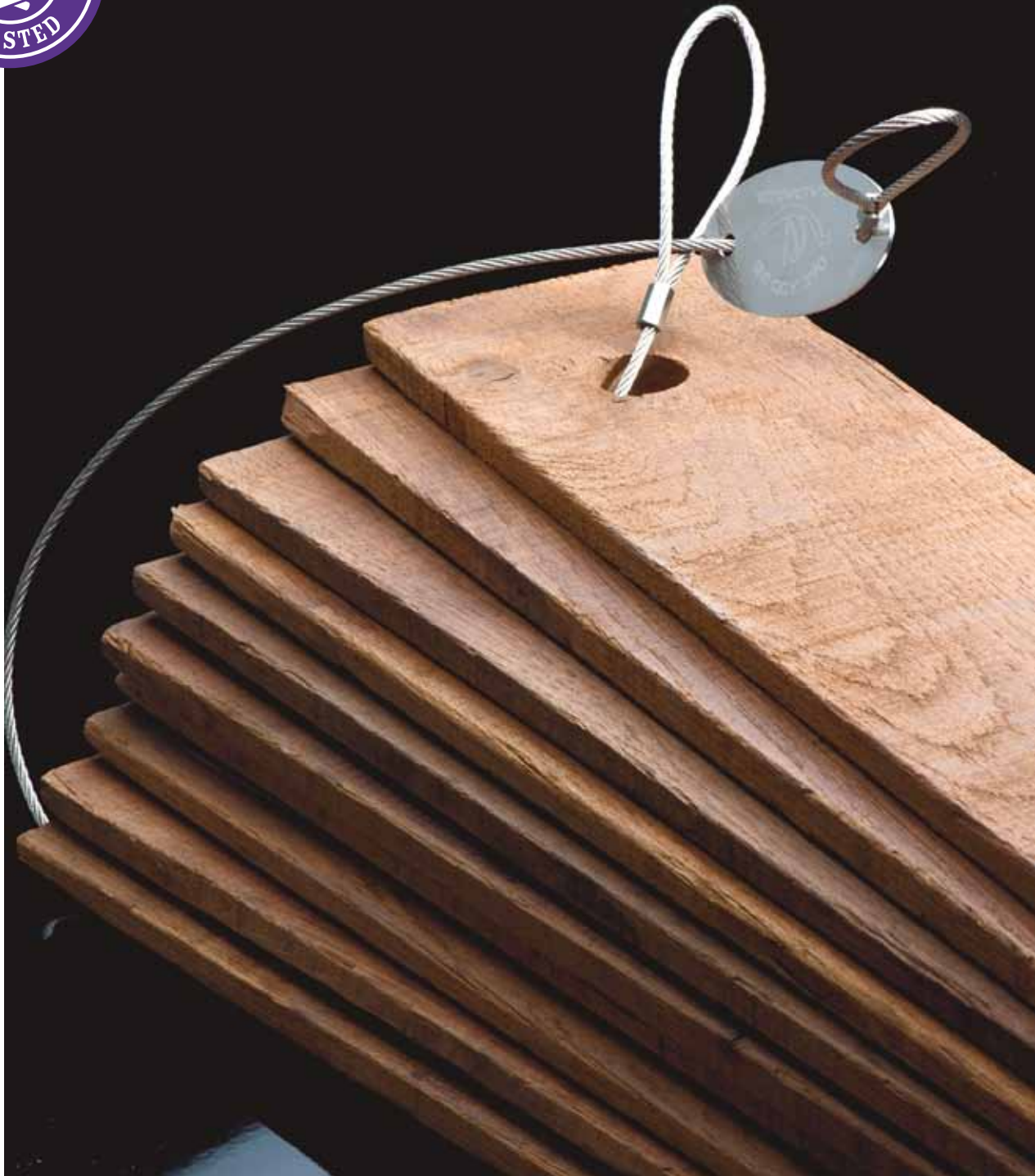
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**LONG AGING**

# WINEWOOD



**OBJECTIVE:**  
**Delicate aging.**

## CONTRIBUTION/BENEFITS :

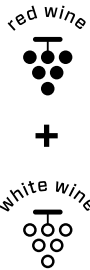
- Guarantees a reproducible oak influence,
- Respects the fruit of the wine,
- Improves the mouthfeel,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.





# WINEWOOD

## Use



- After **RACKING**,
- On **FINISHED WINES**:

With the help of an adapted system of installation.

↳ **Installation sheet on request.**

**ASK OUR TECHNICIANS FOR ADVICE**

## Dosage



**50 pieces / 1,000 gal (from 1 to 2 Winewood / hl)**

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

## Contact time | Long aging



**10 to 12 months**

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

## Toasting

**CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES**

LIGHT TOAST

LIGHT+ TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM+ TOAST

SPECIAL TOAST

HEAVY TOAST



## LONG 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

40" x 4" x 1/2"  
(1000 x 110 x 12 mm)

### SURFACE AREA

2.655 (sqft) / unit  
(0.25 m<sup>2</sup>)

### PACKAGING:

- Bundle of 10 units.

### AFTER OPENING, BEST IF USED BY:

3 years

### 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.



**Nadalié OAK ADD INS**  
99, rue Lafont  
33 290 LUDON-MÉDOC  
France  
+33 (0)5 57 100 202  
info@nadalie.fr

[WWW.OAKADDINS.COM](http://WWW.OAKADDINS.COM)

# WINEPLANK



**LONG AGING**



## OBJECTIVE:

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

## CONTRIBUTION/BENEFITS :

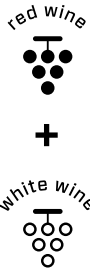
- Guarantees a reproducible oak influence,
- Respects the fruit of the wine,
- Strengthens the structure,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.





# WINEPLANK

## Use



- After **RACKING**,
- On **FINISHED WINES**:

With the help of an adapted system of installation.

↳ **Installation sheet on request.**

**ASK OUR TECHNICIANS FOR ADVICE**

## Dosage



**14 to 37 pieces / 1,000 gal (from 0,5 to 1 Wineplank / hl)**

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

## Contact time | Long aging



**14 to 16 months**

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

## Toasting

**CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES**

LIGHT TOAST

LIGHT+ TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM+ TOAST

SPECIAL TOAST

HEAVY TOAST



## LONG 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

**79" x 5.5" x 0.6"**  
(2000 x 140 x 15 mm)

### SURFACE AREA

**6.72 (sqft) / unit**  
(0.62 m<sup>2</sup>)

### PACKAGING:

- Bundle of 5 units.

**AFTER OPENING, BEST IF USED BY:**  
**3 years**

### 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.

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