

Our wood for fermentation



Recommended sizes : powder P*, extra-small XS, and medium M** for Arôneo**

Recommended recipes : untoasted U, light L and Arôneo chips

Recommended wood species : French oak, American oak

Oenological advantages (according to toast levels and recipes)

Rosé/red fermentation

- ✓ Stabilizes the color of the must
- ✓ Enhances the color of the must
- ✓ Develops fruity aromas
- ✓ Decreases 'green' aromas
- ✓ Improves mouth-feel

Rosé/white fermentation

- ✓ Increases mouth-feel
- ✓ Develops sweetness
- ✓ Decreases 'green' aromas
- ✓ Develops fruity aromas
- ✓ Protects must from oxidation

Usual dose : 1 - 10 g/L

Contact time : From a few days up to a month depending on the size of chip and the alcoholic fermentation time.

Packaging

- ✓ Strong 25 kg paper bag (4 thicknesses including 1 layer of HD polyethylene)
- ✓ 6 kg food-grade ready-to-use infusion bag (sold per unit or in boxes containing 3 bags)
- ✓ 10 kg food-grade ready-to use infusion bag (packed in paperbag)
- ✓ 1 kg food-grade ready-to-use infusion bag

Utilisation

- ✓ *For loose use :* Add chips during the filling of your tank
- ✓ *Using chips with infusion bag :* Ideally tie the bag in the bottom of the tank just before adding juice or grapes, to prevent the bag from rising

Storage and handling

Storage instructions

Products should be stored away from :

- ✓ light and humidity,
- ✓ strong smelling products (gasoline, solvents, varnish, garlic...) and chemicals,
- ✓ any source of heat

Handling instructions

- ✓ Open all products with care so as not to damage infusion bags
- ✓ The wearing of protective eyewear and an anti-dust mask when using powder is recommended

