

# ARÔSTAVE : Staves for tanks



Our ARÔSTAVES are produced from the highest quality French oak; the wood is cooperage grade (merrain quality), with natural seasoning and maturation carried out in the open-air for a minimum period of 18 months.

## Oenological advantages :

These staves are short and slim (95-96 cm x 4,7 cm x 0,7 cm) with a surface area of +/- 0,103 m<sup>2</sup> ensuring a rapid exchange between wood and wine.

With their **unique medium intensity recipe**, our staves can **impart a subtle woody character** to the wine, **adding complex aromas** (aromas of clove and coconut, hints of vanilla, toasted almonds, and caramel), whilst **developing wine structure**, **increasing mouth feel** and **improving the sensation of sweetness**.

## User advice :

### Recommended dose (according to wine structure and desired results)

- ✓ 1 to 3 staves per hectoliter,  
typical usage :  
1,5 stave per hectoliter for red wines and  
1 stave per hectoliter for white wines.

### Contact and harmonization time :

- ✓ Recommended contact time : typically 3 to 4 months
- ✓ Additional harmonization time : up to 2 to 3 months according to tasting results

### Application :

- ✓ Attach ARÔSTAVES one by one to the vat or tank. Alternatively, the staves can be linked by zip tie (up to 20 staves per tie), before being attached to the vat.

### User tips :

- ✓ For white wine, we advise using ARÔSTAVES at alcoholic fermentation and extending the contact into ageing. This is the best to obtain a light woody character
- ✓ For red wine, we advise using ARÔSTAVES during the ageing process



## Packaging, storage and handling :

- ✓ Packets of 20 staves, 40 (2X20) staves or 120 (2X60) staves

### Storage instructions

Products should be stored away from :

- ✓ Light and humidity,
- ✓ Strong smelling products (gasoline, solvents, varnish, garlic...) and chemicals,
- ✓ Any source of heat

### Product handling

- ✓ Gloves are recommended to avoid splinters when handling staves.

## Product Quality characteristics :

Exclusively produced from French oak wood, dried and matured naturally for at least 18 months before transformation, our Arôstaves do not contain allergens, and are not derived from, nor contain genetically modified organisms. These staves benefit from the same level of Quality Standards as other Arôbois products: **traceability, HACCP, ISO 9001, kosher certification, chemical analyses....**

**Traceability** : Each batch of wood is identified upon arrival at our factory, and we track it during the production process. Each sales item is identified with a unique number.

**Quality guarantee** : Various controls are carried out on each wood delivery to our factory, as well as analyses in an independent laboratory. The concentrations of haloanisols (TCA, TeCA, PCA, TBA) and halophenols (TCP, TeCP, PCP, TBP), molecules responsible for "cork taint", are guaranteed below sensory perception. The wood undergoes no chemical, enzymatic, or ionisation treatment. We guarantee its totally natural origin.

Our Quality Management System is **ISO 9001:2015** certified and our **HACCP process** is recognized by Intertek.

**Allergens** : subject to labelling : none (**EU N° 1169/2011**)

**GMO** : subject to labelling : none (**European regulation 1829/2003 EC and 1830/2003 EC**)

**Use of Arôstaves in wines** : the use of staves may be subject to specific regulations. We recommend that you contact the competent authority for further information.

**For more information, please contact us :**

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