

Blocks 47



Arôbois has developed a range of oak blocks, "Blocks 47 ", produced from the highest quality French oak; the wood is of cooperage grade, with natural seasoning and maturation carried out in the open air for a minimum period of 18 months.

We offer the Blocks 47 in non-toasted form, as well as in two very different ranges:

- ◆ **The classic and original toast: Arôtrad**
light, medium and heavy toast
- ◆ **The exclusive Arôneo range, with two unique recipes:**
Intense and Equilibre

Oenological advantages:

These Blocks 47, of approximate dimensions 47 x 47 x 7mm, can bring about **a slow and steady contribution** to the wine; **aromatic complexity and structure, acting on the color** (stabilization, and intensification), and at the same time **producing roundness**, and increasing **mouth-feel**, and the **sensation of sweetness**.

The classic range: Arôtrad

- ✓ Contributes to **aromatic complexity**, with, according to the level of toasting, hints of grilled almond, caramel, vanilla, coconut, cloves, toast, spices.....

The exclusive range: Arôneo

- ✓ Contributes greatly to the **structure of the wine**, as well as to the **aromatic complexity**:
Intense: sweetness, mouth-feel, roundness, with marked notes of almonds, licorice, cocoa...
Equilibre: mellow and silky tannins, with caramel tones, and subtle hints of gingerbread and licorice

User advice :

Dosage: the recommended dosage (0.5 to 3 g/l) should be adapted to the wine, the grape variety and the desired effects. Tend towards lighter doses for white, rosé and delicate red wines, while full-bodied reds can benefit from more generous doses.

Contact and harmonization time: 2 to 3 months contact time is normally sufficient to allow an optimal extraction of these Blocks 47. To ensure a harmonious integration of the wood, we recommend a harmonization period, after the extraction of the blocks, of a similar period: 2 to 3 months.

User tips: for white wines, we recommend using Blocks 47 at alcoholic fermentation, and to continue their use during ageing. For reds, it is preferable to wait for the ageing phase before using them.

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)
- ✓ 10kg polyethylene ready-to-use infusion bag.

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

- ✓ In the case of boxes, open with care so as not to damage the infusion bags contained within.

Product Quality characteristics:

Exclusively produced from French oak wood, dried and matured naturally for at least 18 months before transformation, our Blocks 47 do not contain allergens, and are not derived from, nor contain genetically modified organisms. These Blocks 47 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 blocks 47 in wines and spirits : the use of blocks may be subject to specific regulations. We recommend that you contact the competent authority for further information.

For more information, please contact us :

Arôbois S.A.S
ZI de Biars sur Cère - Champ de Moë - BP 30025
46130 GAGNAC sur Cère - FRANCE
-Tel: +33 (0)5 65 38 62 38 - Fax: + 33 (0)5 65 39 77 49
contact@arobois.com
www.arobois.com

