

OAK FINE

UNTOASTED



FERMENTATION



OBJECTIVE:

Increase volume and enhance the fruit.

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.



NADALIÉ

**OAK
ADD INS**



NADALIE



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

NOISSETTE 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" (2mm)

PACKAGING:

- 40 Lbs (18kg) recyclable bag
- 661 Lbs (300kg) Big bag.

AFTER OPENING, BEST IF USED BY:

1 month

NOT OPEN, BEST IF USED BY:

6 months

STORAGE:

Store in original packaging in dry, cool place.

PROVIDED UPON REQUEST:

- ISO 22 000 Certificate, certified by BUREAU VERITAS.
- Certificate of compliance and MSDS.
- Physio-chemical analyses* : benzo(a)pyrene and microbiological : Haloanisoles (TCA,TeCA,PCA,TBA), Halophenols (TCP,TeCP,PCP,TBP).

*One analysis made per month, carried out by the BIOCEVA Laboratory, a guarantee of strict control.

QUALITY AND TRACEABILITY

Nadalie 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 certified ISO 22 000 by BUREAU VERITAS.

ISO 22000

BUREAU VERITAS
Certification



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