

eVOAK CUVÉE SERIES

blended flavor chips and tank staves

Using our expertise in the field of oak and creative technology, we developed the Cuvée Series. Each cuvée (French for blend) is formulated with certain flavor characteristics to help you craft truly great wines.

Cuvée Series products are

- Crafted using a custom-designed, small batch roaster to produce the highest quality, most consistent chips in the industry
- Designed to yield targeted flavor blends
- Pre-selected the appropriate wood type to create each cuvée



Cuvée N° 1

Chips

Offers notes of coconut meringue, honey roasted almonds and shortbread cookies, with hints of burnt sugar and an enhanced mouthfeel.

CONFIGURATIONS:

Large Chips

PRODUCT KEY



Tank Staves

A tank stave with unmistakable macaroon flavor. N°1 has qualities of toasted coconut, phyllo dough aromas, almond biscotti, toasted almonds and hazelnut with a taste of honeysuckle. Appealing for white wines.

CONFIGURATIONS:

Tank Staves
Infusion Staves
Fan System
Oak Flavoring Stix
Cubes
CUBEtube

PRODUCT KEY



Cuvée N° 2

Chips

Impressions of classic crème brûlée, butterscotch, pastry and waffle cone. The aromatics are accented by a soft and creamy mouthfeel.

CONFIGURATIONS:

Large Chips

PRODUCT KEY



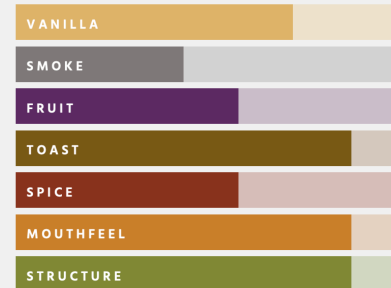
Tank Staves

Impressions of toasted marshmallow, vanilla crème, classic crème brûlée and nougat. A little more full-bodied than Cuvée N°1, adding more creamy intensity to both reds and whites.

CONFIGURATIONS:

Tank Staves
Infusion Staves
Fan System
Oak Flavoring Stix
Cubes
CUBEtube

PRODUCT KEY



Cuvée N° 3

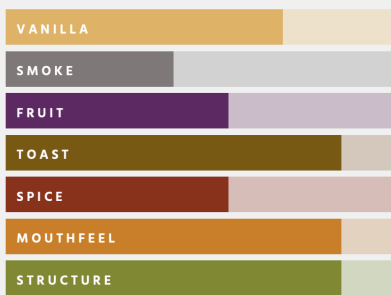
Tank Staves

An opulent flavor blend, including concentrated notes of coffee and bittersweet chocolate. The balance of roasted flavors across the toast gradient makes this tank stave an excellent choice for a variety of wines styles and varietals.

CONFIGURATIONS:

- Tank Staves
- Infusion Staves
- Fan System
- Oak Flavoring Stix
- Cubes
- CUBEtube

PRODUCT KEY



Cuvée N° 4

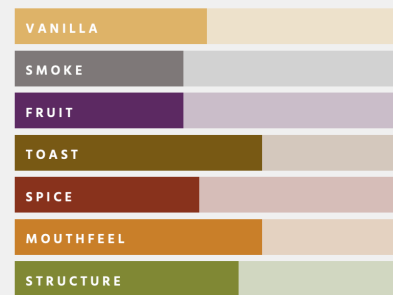
Tank Staves

Cuvée N° 4 Imparting rich flavors that pair well with dark red fruit, N° 4 is known for subtle vanilla, red spice and a luxurious finish. The barrel-like aromas and flavors are typical of a fully extracted American oak barrel.

CONFIGURATIONS:

- Tank Staves
- Cubes
- CUBEtube
- Infusion Staves
- Fan System
- Oak Flavoring Stix

PRODUCT KEY



Cuvée N° 5

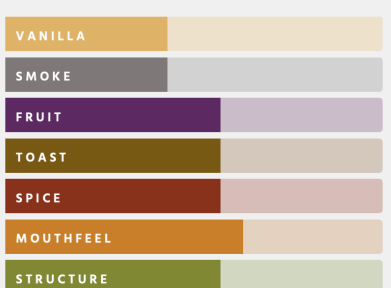
Tank Staves

Cuvée N° 5 Reminiscent of a first use French oak barrel, N° 5 accentuates aromatic freshness through an integrated balance of fruit, spice and toast while enhancing structure with supple tannins.

CONFIGURATIONS:

- Tank Staves
- Cubes
- CUBEtube
- Infusion Staves
- Fan System
- Oak Flavoring Stix

PRODUCT KEY



Please contact your Oak Solutions Specialist if you are interested in receiving a sample kit or visit:

oaksolutionsgroup.com/sample-kits



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www.oaksolutionsgroup.com