

OAK PRODUCT PORTFOLIO AND SPECIFICATION SHEET

2021

GRANULES

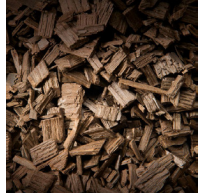


SIZE: 2mm - 5mm
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Fermentation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Natura Classic Intense	Please inquirer

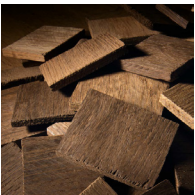
CHIPS

SIZE: 5mm - 20mm
OAK: PEFC Certified French oak, American oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Classic	Please inquirer
Maturation	1 Week	Intense Dark	

SEGMENTS



SIZE: Average size L: 50mm, W: 20mm - 80mm, H: 20mm
OAK: PEFC certified French oak, American Oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Natura	Please inquirer
Maturation	6 Weeks	Classic	
		Intense	

FAN STAVES



SURFACE AREA: 1.14ft² per stave
OAK: PEFC Certified French oak, American oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
PACKAGING: 24 staves packed in food grade, metallic, waterproof bag

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Natura	Please
Maturation	12 Weeks	Classic	inquirer
		Intense	
		Dark	

EPOC STAVES

SURFACE AREA: 1.7ft² per stave (full length, 27mm thick barrel stave)
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning.
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
PACKAGING: 9 staves packed in food grade, metallic, waterproof bag



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Natura	Please
Maturation	26 Weeks	Classic	inquirer
		Intense	
		Dark	

HEAD INSERTS



SURFACE AREA: 14ft² per set
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Maturation in neutral barrel (requires barrel head removal for installation)
PACKAGING: 24 half staves on food grade poly rod (stainless steel screws included)

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Maturation	12 weeks	Classic	Please
		Intense	inquirer
		Dark	

AVAILABLE TOASTS

NATURA TOAST *Aromatic Profile* 🔥

- Subtle toast
- Promotes fruit expression
- Moderate oak tannins
- Builds structure and mouthfeel



CLASSIC TOAST *Aromatic Profile* 🔥🔥

- Adds volume and sweetness
- Toasty, sweet French oak
- Aromas of vanilla, caramel and toffee



INTENSE TOAST *Aromatic Profile* 🔥🔥🔥

- Aromatics of roasted coffee, chocolate and baking spices
- Adds weight, balance and roundness
- Dark fruit flavors such as cherry and black currant



DARK TOAST *Aromatic Profile* 🔥🔥🔥+

- Robust overall toast impact
- Aromas of dark chocolate, mocha and sweet smokey notes
- Adds structure, texture and weight

