

OAKVIN

CHIPS - RICE - POWDER - VINTAGE BLEND



TYPE OF OAK

FRENCH OAK

(Quercus Petraea)

Origin: Allier, Tronçais, Nevers, Vosges, Center. PEFC Certified.

AMERICAN OAK

(Quercus Alba)

Origin: Pennsylvania, Missouri, Kentucky, Ohio and Virginia.



CHIPS

Medium tannin contribution for fermentation, aging, and finishing wines.



RICE

Pieces of wood between 2 and 8 millimeters, generally used during fermentation, added directly to the crusher or to give a final and fast touch of oak to wine before bottling.



POWDER

Due to its very fine grain size, the powder transfers its organoleptic characteristics to the wine almost immediately. Its use during the fermentation period diminishes the defects of the grapes' low phenolic contents and shows fast results from the third day of contact, reducing the vegetal characteristics.



VINTAGE BLEND

Blend of toasted Oak (MT or MT+) and untoasted, a unique recipe formats: Powder, Rice and Chips.

DIMENSIONS		CHIPS	RICE	POWDER	VINTAGE BLEND	
Description		Average length: 1.5 cm	Between 2 mm to 8 mm	< 2 mm	Blend of toasted Oak (MT or MT+) and untoasted	
		22 lbs in a food grade infusion bag, with 2 tying hooks (packaged within a sealed triple laminated bag).	33 lbs in food grade (packaged within a sealed triple laminated bag).		22 lbs mesh bag for chips, 33 lbs mesh bag for Rice and Powder (packaged within a sealed triple laminated bag).	
Uses		1	1	1	1	
Recommended dose	🍷	In fermentation	0.5 - 1.5 g/l	0.5 - 1 g/l	0.5 - 1 g/l	0.5 - 1 g/l
		In aging	1 - 2 g/l	0.5 - 1 g/l	0.5 - 1 g/l	0.5 - 1 g/l
	🍷	In fermentation	1 - 3 g/l	0.5 - 2 g/l	0.5 - 2 g/l	0.5 - 2 g/l
		In aging	1 - 4 g/l	0.5 - 2.5 g/l	0.5 - 2.5 g/l	0.5 - 2.5 g/l

* Referential values for informative purposes. Based on averages.
 * Wood dried over 24 months.
 * Suggested dosage range based on experience.

AVAILABLE TOASTS

CONVECTION

Toasts: LT / MT / MT+ / HT

A large proportion of phenolic compounds contribute to the structure and ability to stabilize color in red wines. The time and temperature used during the toasting process increases the available polysaccharides which give a sense of volume on the palate.

LONG CONVECTION

Toasts: LT / MT / MT+

Prolonged toasting periods from 4 hours and more create a gradual and balanced contribution of phenolic compounds and aromas to wines. A powerful bouquet of concentrated flavors, persistence in the finish, and aromatic potency represent iconic attributes to this line of toast.

SPECIALTIES

Toasts: Sweet Plus / Intense Plus / Fruit Plus / Pure Plus / High Plus

Thanks to the exclusive software that controls our convection toasting process, we have created unique recipes by using thermodynamic principles with varying **time, temperature, humidity, and controlled air flow**, generating a new world of flavors and aromas.