

ēvOAK

LATITUDE SERIES

designed with long-term aging in mind

Designed with long-term aging in mind, Latitude tank staves let you apply a classic winemaking style to varietal-specific, traditional wines. These tank staves provide a balance of flavors and aromas and are of great assistance when used to give certain varietals qualities of finesse and elegance.

A complex, gradual evolution occurs as a result of a special toasting process, requiring a minimum of 4-6 months maturation time.



33° Mendoza

Tank Staves

Mendoza's signature grape is Malbec, and this varietal continues to grow in popularity around the world. The 33° Mendoza tank stave provides wine-makers the sought after characteristics of the bestselling Malbecs.

CONFIGURATIONS:

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

PRODUCT KEY



42° Rioja

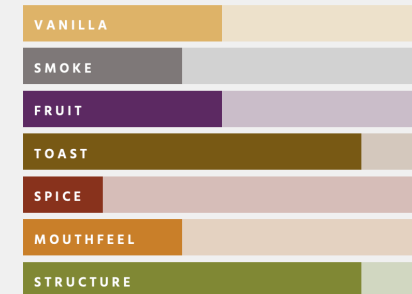
Tank Staves

La Rioja is famous for high quality wines made from Mediterranean varietals, such as Tempranillo. The 42° Rioja tank stave tames the high tannins of Mediterranean varietals, and adds vanilla and toast sweetness to create a round wine, full of complexity.

CONFIGURATIONS:

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

PRODUCT KEY



Fruit

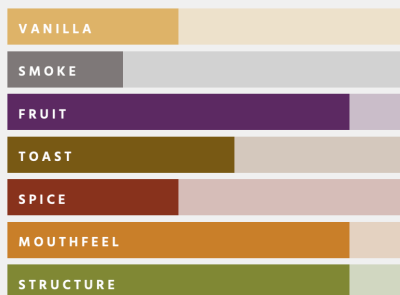
Tank Staves

Respects the fruit and provides both an excellent finish and additional volume.

CONFIGURATIONS:

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

PRODUCT KEY



Balanced

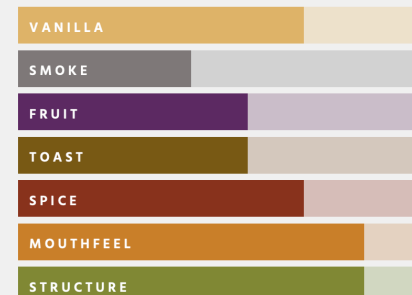
Tank Staves

Remarkably complex, this product adds butterscotch in increasing intensity through a lingering finish.

CONFIGURATIONS:

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

PRODUCT KEY



46° Burgundy

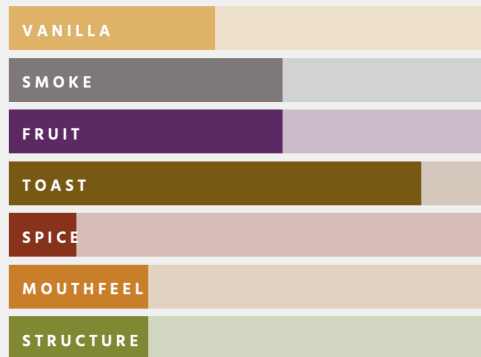
Tank Staves

Notable flavors of coffee and toasted bread underscored by creamy texture.

CONFIGURATIONS:

Tank Staves
Infusion Staves
Fan System
Oak Flavoring Stix
Cubes
CUBEtube

PRODUCT KEY



LATITUDE SERIES

designed with long-term again in mind

*Please contact your Oak Solutions
Specialist if you are interested
in receiving a sample kit or visit:
oaksolutionsgroup.com/sample-kits*



OAK SOLUTIONS
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