



OakPlus Flour

WINEMAKER PRODUCT

Binds color & **ENHANCES TEXTURE** adds
NON-AGGRESSIVE tannin



OakPlus French Oak Flour assists in masking vegetal overtones also known as perizines binding color and enhancing texture. The feel in the mouth is bigger, with a touch of non-aggressive tannin. The oak flavor is indiscernible, but the backbone of oak tannin and structure is present, making the future of the wine bigger and fuller. Ideal for addition at the hopper or poured into the fermenter before or during fermentation, it's small particle size makes for easy processing and removal. The suggested addition rate at harvest is 2.5 pounds per ton.

Oak
&
Toast

Premium French Oak (*Quercus Sessilis*) - Naturally seasoned for 24 months & Proprietary Toasting
Available Toast Levels: House toast - Oak Origin: Central France

Grain Selection – Barrel quality, premium tightly grained

Use – Added to the hopper or poured into the fermenter before or during fermentation

Addition Rate – Suggested ratio range from 2.5 to 7 lbs per ton of grapes

Contact Time – Extraction in 2 to 5 days

Size – Granular

Packaging – 22 lb/10 kg plastic bags

INNERSTAVE

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CONTACT OUR OAK SPECIALISTS TO SET UP A CONSULTATION

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