

OAK CHIPS



Also available

UNTOASTED

**FERMENTATION
& SHORT AGING**



OBJECTIVE:

**Volume,
Roundness,
Structure,
Aromatic
complexity.**

CONTRIBUTION/BENEFITS :

- Increases the volume and roundness on the palate,
- Intensifies and respects the expression of the fruit,
- Improves the mouthfeel,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Stabilizes the color,
- Protects the wine from the effects of oxidation and reduction.



**OAK
ADD INS**



OAK CHIPS

Untoasted



Controlled level of hygrometry.



Air dried for 24 months.

Use

red wine



- During **FERMENTATION**,
- After **RACKING**:

During the liquid phase during primary fermentation and/or malolactic fermentation - compatible with thermovinification.

- During **AGING** and **FINISHING**:

On finished wines by placing the infusion bags directly in the tank.

white wine



- During **FERMENTATION**:

After clarification.

- During **AGING** and **FINISHING**:

On finished wines by placing the infusion bags directly in the tank.

Dosage



20 Lbs / 1,000 gal
(from 2 to 5 g/L)

According to the nature of the must or the wine.

ASK OUR
TECHNICIANS
FOR ADVICE

Contact time | Fermentation time | Short aging



Variable from several weeks to 2 months.

According to the characteristics of your fruit and the style of wine you want to achieve.

Toasting

CHOOSE YOUR
TOASTING LEVEL
ACCORDING TO
OUR SENSORY
PROFILES

LIGHT
TOAST

LIGHT +
TOAST

MEDIUM
TOAST

NOISETTE
TOAST

MEDIUM +
TOAST

SPECIAL
TOAST

HEAVY
TOAST



FERMENTATION & SHORT AGING

ORIGIN:

- French Oak
- American Oak

Meticulous selection of finest quality oak staves, which are seasoned in the open air for a minimum of 24 months in our wood yards.

GRANULOMETRY / SIZE:

0.16 " to 1.60 " (from 4 to 40 mm)

PACKAGING:

- 20 Lbs (9kg) infusion bag
- 40 Lbs (18kg) recyclable bag

AFTER OPENING, BEST IF USED BY:

1 month

NOT OPEN, BEST IF USED BY:

6 months

STORAGE:

Store in original packaging in dry, cool place.

PROVIDED UPON REQUEST:

- ISO 22 000 Certificate, certified by BUREAU VERITAS.
- Certificate of compliance and MSDS.
- Physio-chemical analyses* : benzo(a)pyrene and microbiological : Haloanisoles (TCA,TeCA,PCA,TBA), Halophenols (TCP,TeCP,PCP,TBP).

*One analysis made per month, carried out by the BIOCEVA Laboratory, a guarantee of strict control.

QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

OUR QUALITY COMMITMENTS :

A system of production which has been certified ISO 22 000 by BUREAU VERITAS.

ISO 22000

BUREAU VERITAS
Certification



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