





BALANCE & STRUCTURE

OAK WOOD PIECES

A product from the
feelwood!
range

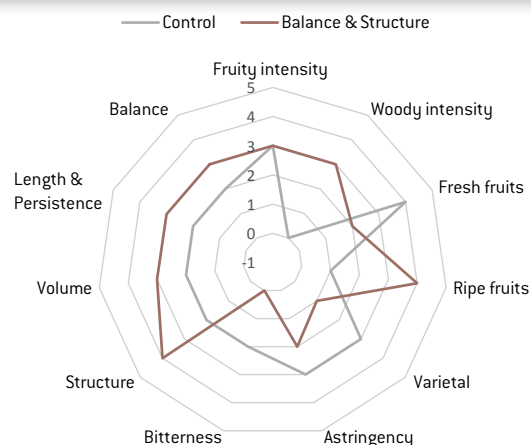
TECHNICAL CHARACTERISTICS

-  100% French oak for vinification
-  Natural, open-air seasoning of wood for a minimum of 24 months
-  Assembly of toasting: non-tosated, light toasted and medium toasted
-  Copeaux (≈10 x 5 x 1 mm)

APPLICATIONS

As a fresh and toasted wood formula, **BALANCE & STRUCTURE** is used in vinification, on unbalanced matrices. It provides body and sweetness, enabling tannins that are astringent due to lack of maturity to be coated. It diminishes plant and herbaceous characters. It is also enhanced by fresh wood and fosters a riper fruity profile.

Merlot 2018 – Bordeaux
3 g/L of chips at the time of vatting the harvest
Contact time: 2 weeks



INSTRUCTIONS FOR USE AND DOSAGE

- Bringing into contact:** Red wine: on vatting, gradually as the vat fills. or attach the infusion nets before filling the vat.
White and rosé wines: After settling, in infusion nets.
- Temperature:** Temperature of alcoholic fermentation.
- Contact time:** minimum of 2 weeks, the time required for alcoholic fermentation, from vatting to run-off.
- Dosage:** White wine: 0.5 to 1 g/L
Red wine: 1 to 3 g/L

PACK SIZES AND STORAGE

- 10-kg bag with two 5-kg infusion nets, pallet of 500 kg.
- To be kept in a dry, well-ventilated, odour-free place, at a temperature between 5 and 25°C.