

DATA SHEET

A product from the

range

FRUIT & SOFT OAK WOOD PIECES

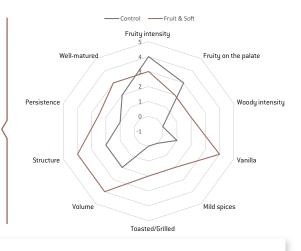
TECHNICAL CHARACTERISTICS

French oak

- Natural, open-air seasoning of wood for a minimum of 24 months
- Mix of light and medium toasting
- 🤌 Chips (≈10 x 5 x 1 mm)

APPLICATIONS

As a dedicated toasted wood formula, **FRUIT & SOFT** is used in elevage to enhance the structure of wines and help build up a woody aromatic profile. Subtle vanilla notes which respect fruit and provide a velvety sensation.



Contact time: 6 weeks

Bringing into contact:	Red wine: On run-off, before malolactic fermentation for better integration of the structure and aromas or at the beginning of elevage. Attach the bags at mid-vat level using straps or food-industry ties. Place staves in a square form using stainless steel rods.
Temperature:	A temperature > 15 $^\circ$ C is recommended for optimum woody profile.
<u>Advice</u> :	Monitor microbial populations. Control and maintain active free $SO_2 \ge 0.6$ mg/L (check its concentration 2 weeks after bringing into contact). During elevage with Feelwood staves, regular stirring of the wine is recommended, by pumping approximately 1/3 of the volume of the vat.
<u>Contact time</u> :	Control according to sensory and taste results obtained on sampling, from 4 to 8 weeks.
<u>Dosage</u> :	White wine: 0.5 to 2 g/L Red wine: 1 to 5 g/L

Merlot 2018 – Bordeaux 4 g/L of chips in elevage

PACK SIZES AND STORAGE

• 10-kg bag containing two 5-kg infusion nets, pallet of 500kg.

To be kept in a dry, well-ventilated, odour-free place, at a temperature between 5 and 25°C.

Institut Œnologique de Champagne ZI de Mardeuil - Allée de Cumières BP 25 - 51201 EPERNAY Cedex France **Tel +33 (0)3 26 51 96 00** Fax +33 (0)3 26 51 02 20 *www.ioc.eu.com* The information contained in this document is that which we dispose of to the best of our knowledge at this time. Users are still obliged to take their own precautions and carry out their own trials. All current regulations must be scrupulously observed.