





RICH & SUBTLE

OAK WOOD PIECES

A product from the
feelwood!
range

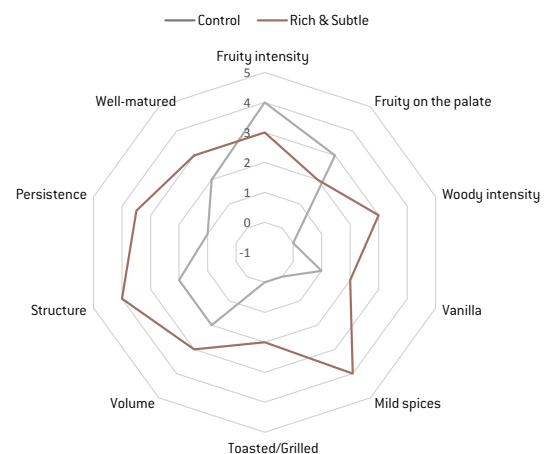
TECHNICAL CHARACTERISTICS

-  French oak
-  Natural, open-air seasoning of wood for a minimum of 24 months
-  Mix of long medium and strong toasting
-  Chips (≈10 x 5 x 1 mm) or Staves (≈ 910 x 50 x 12 mm - weight: 320g – Contact surface: 0.11 m² / stave)

APPLICATIONS

As a dedicated toasted wood formula, **RICH & SUBTLE** is used in elevage to develop a woody, aromatic profile with roasted, mocha and grilled almond notes. Recommended on very mature wine matrices with high pH levels, it adds freshness and tension, as well as extending persistence of length.

*Merlot 2018 – Bordeaux
4 g/L of chips in elevage
Contact time: 6 weeks*



INSTRUCTIONS FOR USE AND DOSAGE

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 °C is recommended for optimum woody profile.

Advice: Monitor microbial populations.
Control and maintain active free SO₂ ≥ 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.

Contact time: Control according to sensory and taste results obtained on sampling: Chips: from 4 to 8 weeks // Staves: from 1 to 8 months.

Dosage: White wine: 0.5 to 2 g/L [chips]
Red wine: 1 to 5 g/L [chips] / 1 to 3 staves/hL

PACK SIZES AND STORAGE

- Chips: 10-kg bag containing two 5-kg infusion nets.
- Staves: bulk bag of 25 units

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