

DATA SHEET

A product from the

range

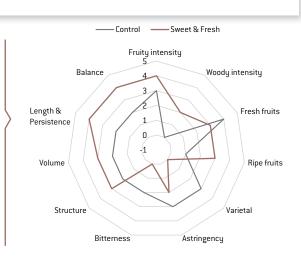
SWEET & FRESH OAK WOOD PIECES

TECHNICAL CHARACTERISTICS

-) 100% French oak for vinification, cask-quality
- Natural, open-air seasoning of wood for a minimum of 24 months
- Non-toasted
- 🥗 Chips (≈10 x 5 x 1 mm)

APPLICATIONS

Used in vinification, during vatting, **SWEET & FRESH** enhances tannic structure without contributing toasted notes. As a heightener of fruit, it consolidates the freshness of wines and provides body and sweetness on the finish.



INSTRUCTIONS FOR USE AND DOSAGE

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

PACK SIZES AND STORAGE

• 10-kg bulk bag and 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.



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.