





VIVACITY & MINERAL

OAK WOOD PIECES

A product from the
feelwood!
range

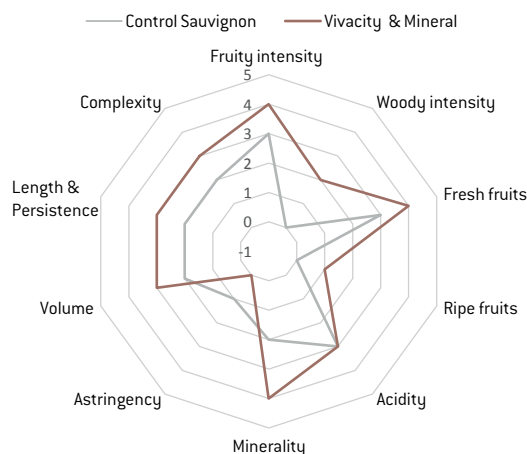
TECHNICAL CHARACTERISTICS

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

APPLICATIONS

As a dedicated toasted staves formula, **VIVACITY & MINERAL** may be used in fermentation in fresh white wines, to develop a subtle, woody aromatic profile. It brings out the best in citrus notes and mineral expression (flint, pencil lead)

*Sauvignon blanc 2018 – Bergerac
2 staves/hL during AF
Contact time: 6 months*



MISE EN ŒUVRE ET DOSE D'EMPLOI

Bringing into contact: White wine: As soon as alcoholic fermentation starts for enhanced integration between the wine's woody and fruity profiles.

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 from 1 to 8 months.

Dosage: White wine: 1 to 2 staves/hL

PACK SIZES AND STORAGE

- 25-stave bag.

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