

# DATA SHEET

# VIVACITY & MINERAL OAK WOOD PIECES



## **TECHNICAL CHARACTERISTICS**

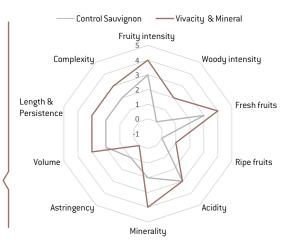
#### 🚺 French oak

- Natural, open-air seasoning of wood for a minimum of 24 months
- 🔊 Light and extra-long medium toasting
- Staves ( $\approx$  910 x 50 x 12 mm weight: 320g Contact surface: 0.11 m<sup>2</sup>/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 $^\circ$ C is recommended for optimum woody profile.
<u>Advice</u> :	Monitor microbial populations. Control and maintain active free $SO_2 \ge 0.6 \text{ mg/L}$ (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 1 to 8 months.
<u>Dosage</u> :	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.

**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.