





FULL & COMPLEX

OAK WOOD PIECES

A product from the
feelwood!
range

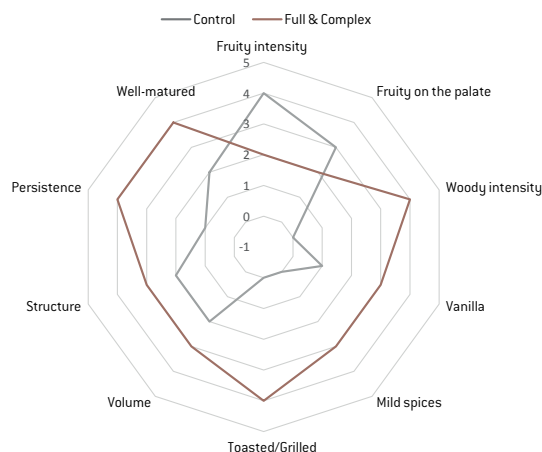
TECHNICAL CHARACTERISTICS

-  French oak
-  Natural, open-air seasoning of wood for a minimum of 24 months
-  Extra-long medium and strong toasting
-  Chips (≈ 10 x 5 x 1 mm),
Blocks (≈ 50 x 30 x 10 mm) or
Staves (≈ 910 x 50 x 12 mm - weight: 320g – Contact surface:
0.11 m² / stave)

APPLICATIONS

As a dedicated toasted wood formula, **FULL & COMPLEX** is used in elevage to develop a woody aromatic profile with toasted, grilled and brioche notes. It fosters a fine, complex woody character and gives wine amplitude and power.

*Merlot 2018 – Bordeaux
4 g/L of chips during 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 // Blocks: from 1 to 3 months // Staves: from 1 to 8 months.
- Dosage:**
White wine: 0.5 to 2 g/L (chips and blocks)
Red wine: 1 to 5 g/L (chips and blocks) // 1/3 staves/hL

PACK SIZES AND STORAGE

- Chips and blocks: 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.