





MATURE & SILKY

OAK WOOD PIECES

A product from the
feelwood!
range

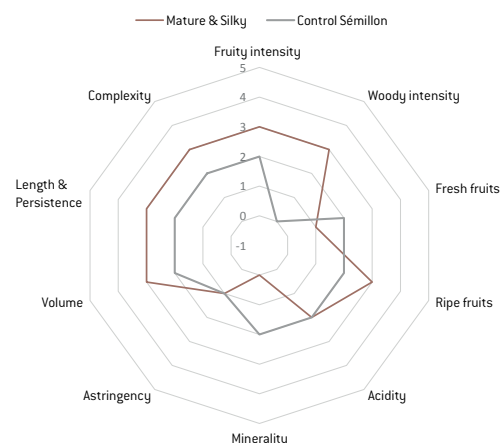
TECHNICAL CHARACTERISTICS

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

APPLICATIONS

As a dedicated toasted stave formula, **MATURE & SILKY** may be used in fermentation in white wines, to develop roasted, complex woody notes. It fosters expression of white-fleshed or exotic fruit notes, and a silky, unctuous sensation on the palate.

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



INSTRUCTIONS FOR USE AND DOSAGE

Bringing into contact: White wine: On alcoholic fermentation 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 élevage 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, 6 months minimum.

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.