





SWEET & FRESH

OAK WOOD PIECES

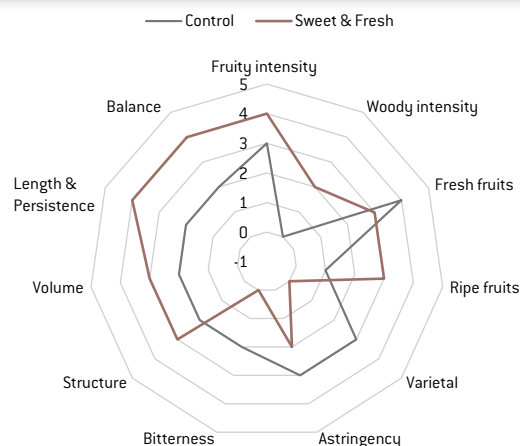
A product from the
feelwood!
range

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.
or attach the infusion nets before filling the vat.
White and rosé wines: After settling, in infusion nets.
- Temperature:** Temperature of alcoholic fermentation.
- Contact time:** Minimum of 2 weeks, the time required for alcoholic fermentation, from vatting to run-off.
- Dosage:** 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.