

# ORIGIN

By *tn*

## VINIBLOCK

### OAK ALTERNATIVES TO AGE THE BEST WINES

Unique combination of small, selected oak blocks which allow the best results in every stage of winemaking.

#### FRENCH OAK

*(Quercus Petraea)*

Origin: Allier, Tronçais, Nevers, Vosges, Centre. PEFC Certificate.

#### AMERICAN OAK

*(Quercus Alba)*

Origin: Pennsylvania, Missouri, Kentucky, Ohio and Virginia.

#### CHERRY



Origin: Romania. PEFC Certificate.

#### ACACIA

Origin: Romania. PEFC Certificate.

#### SIZES

#### VINIBLOCK

<b>FORMAT</b>	Blocks of 2 X 2,2 X 1.2 cms approximately on a food grade polypropylene infusion mesh, with tying hooks on the ends.		
	10 kg food grade polypropylene infusion mesh.		
<b>INSTALLATION</b>	The flexibility of the format allows for insertion in barrels of all types and capacities. Very hygienic and easy to wash.		
<b>USES</b>	1 - 2	<b>USE PERIOD</b>	2 - 6 months.
<b>DOSE RECOMMENDED</b>		In fermentation	1 - 3 g/l
		In aging	2 - 5 g/l
		In fermentation	2 - 3 g/l
		In aging	2 - 6 g/l

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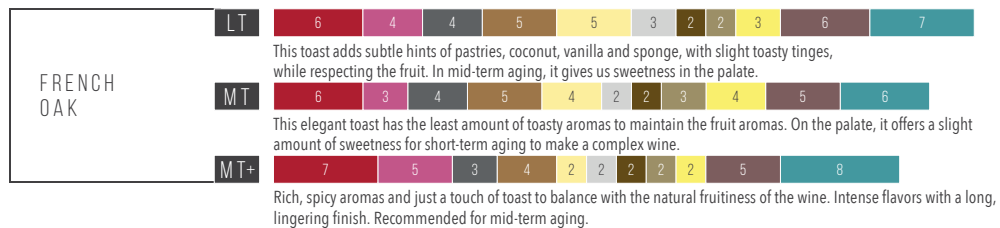
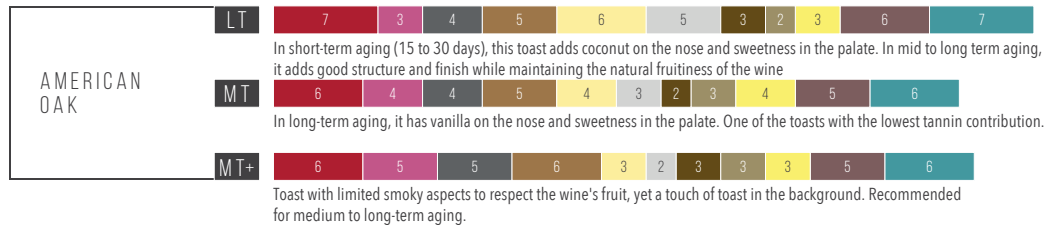
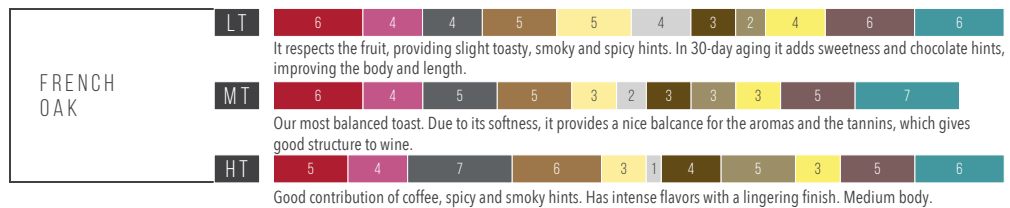
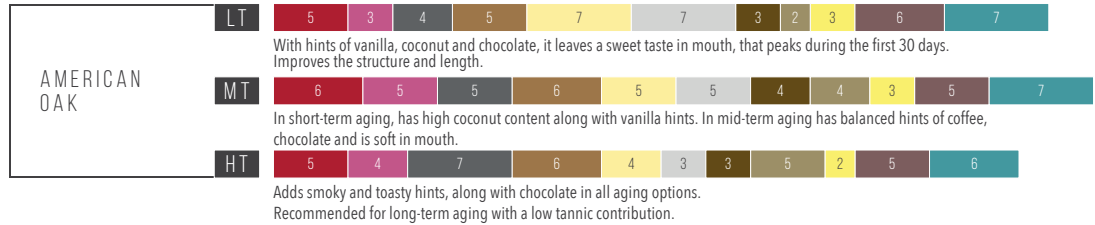
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## · AROMAS AND FLAVORS ·

### FRENCH AND AMERICAN OAK

## CONVECTION

### TOAST



## LONG CONVECTION

### TOAST

#### AROMATIC PROFILES

■ RED FRUITS  
 ■ SPICES  
 ■ SMOKED  
 ■ TOASTS  
 ■ VANILLA  
 ■ COCONUT  
 ■ CHOCOLATE  
 ■ COFFEE  
 ■ SWEETNESS  
 ■ STRUCTURE  
 ■ LENGTH

#### POINT OF INTENSITY

