

ORIGIN

By *tn*

OAKVIN

OAK ALTERNATIVES TO AGE THE BEST WINES

An oenological, balanced, selected oak tool.
The origin is in the oak; the destination is in the wine.

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		OAKVIN CHIPS	OAKVIN RICE	OAKVIN FINE GRAINS	OAKVIN VINTAGE BLEND
DESCRIPTION		Average length: 1.5 cm.	> 2 mm	> 1 mm	Toasted Oak 60% MT++, 40% Special
		10 Kg in food grade infusion mesh (tying hooks on the ends).	15 Kg in food grade laminated polimer sack.	15 Kg in food grade laminated polimer sack.	10 Kg mesh for Chips, 10 Kg sack for Rice and Fine Grains.
INSTALLATION		The versatility of the format allows for use in all types of containers. Very hygienic and easy to wash.			
USES		1	1	1	1
DOSE RECOMMENDED		In fermentation	0.5 - 1.5 g/l	0.5 - 1 g/l	0.5 - 1 g/l
		In aging	1 - 2 g/l	0.5 - 1 g/l	0.5 - 1 g/l
		In fermentation	1 - 3 g/l	0.5 - 2 g/l	0.5 - 2 g/l
		In aging	1 - 4 g/l	0.5 - 2.5 g/l	0.5 - 2.5 g/l

*Referential values for informative purposes. Based on averages.

*Wood dried over 18 months.

*Suggested dosage range based on experience.

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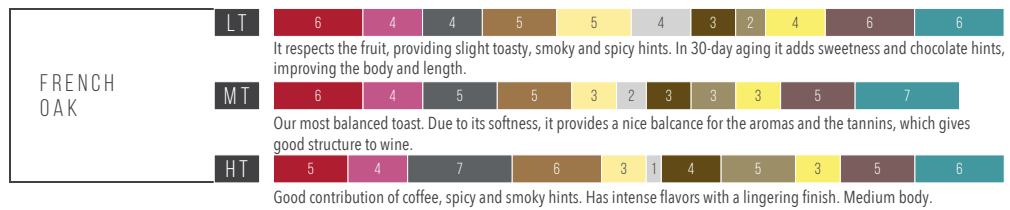
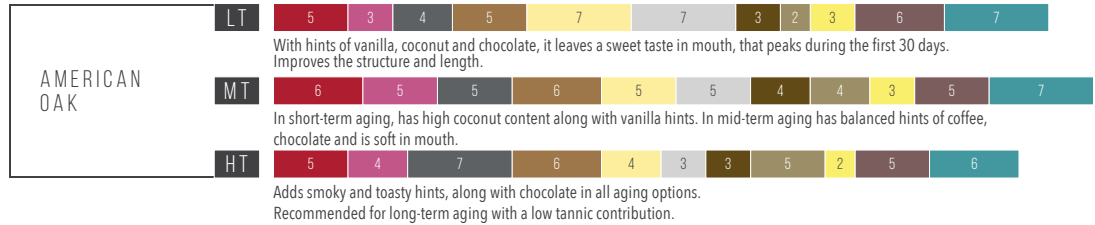
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· AROMAS AND FLAVORS ·

FRENCH AND AMERICAN OAK

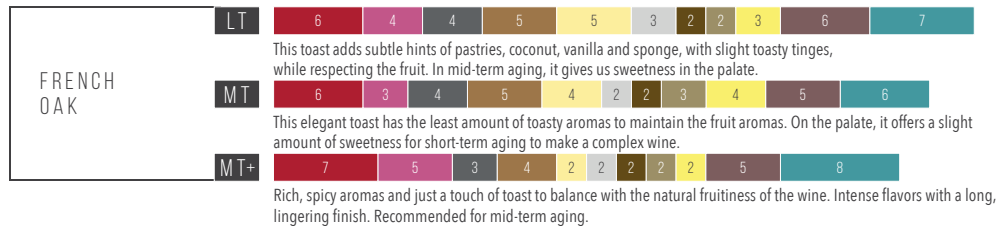
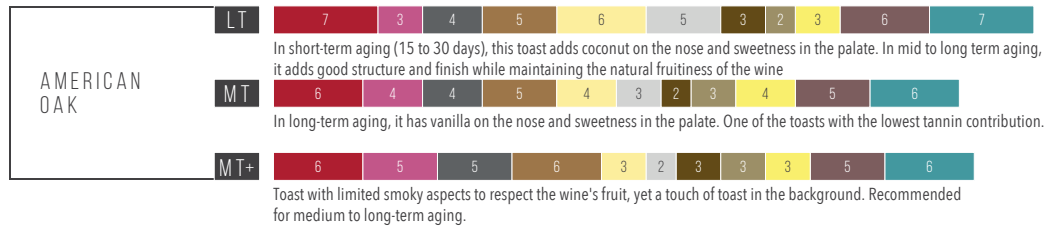
CONVECTION

TOAST



LONG CONVECTION

TOAST



AROMATIC PROFILES

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

POINT OF INTENSITY

