

# CHIPS & PUMPABLE CHIPS



## TYPE OF OAK

### FRENCH OAK

*(Quercus Petraea)*

### AMERICAN OAK

*(Quercus Alba)*

## CHIPS



### CHIPS

Medium tannin contribution for fermentation, aging and finishing wines.



### VINTAGE BLEND CHIPS

Blend of toasted Oak (MT or MT+) and untoasted Oak, a unique recipe.

## PUMPABLE CHIPS



### RICE

Pieces of wood between 2 and 8 millimeters, generally used during fermentation, added directly to the crusher or to give a final and fast touch of oak to wine before bottling.



### POWDER

Due to its very fine grain size, the powder transfers its organoleptic characteristics to the wine almost immediately. Its use during the fermentation period diminishes the defects of the grapes low phenolic contents and shows fast results from the third day of contact, reducing the vegetal characteristics.






### VINTAGE BLEND

Blend of toasted Oak (MT or MT+) and untoasted Oak, a unique recipe.

Formats: Rice and powder.

**PUMPABLE CHIPS**

 <b>DIMENSIONS</b>		<b>CHIPS</b>	<b>VINTAGE BLEND CHIPS</b>	<b>RICE</b>	<b>POWDER</b>	<b>VINTAGE BLEND</b>
Description		Average length: 1.5 cm	Blend of toasted Oak (MT or MT+) and untoasted	Between 2 mm to 8 mm	< 2 mm	Blend of toasted Oak (MT or MT+) and untoasted
		22 lbs in a food grade infusion bag, with 2 tying hooks (packaged within a sealed triple laminated bag).	22 lbs mesh bag for chips (packaged within a sealed triple laminated bag).	33 lbs in food grade bag (packaged within a sealed triple laminated bag).		33 lbs mesh bag for rice and powder (packaged within a sealed triple laminated bag).
Uses		1	1	1	1	1
Recommended dose		In fermentation 0.5 - 1.5 g/l	0.5 - 1 g/l	0.5 - 1 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	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	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	0.5 - 2.5 g/l	0.5 - 2.5 g/l

\* Referential values for informative purposes. Based on averages.  
 \* Oak dried over 24 months.  
 \* Suggested dosage range based on experience.

**AVAILABLE TOASTS**

**CONVECTION**

**Toasts:** LT / MT / MT+ / HT

A large proportion of phenolic compounds contribute to the structure and ability to stabilize color in red wines. The time and temperature used during the toasting process increases the available polysaccharides which give a sense of volume on the palate.

**LONG CONVECTION**

**Toasts:** LT / MT / MT+

Prolonged toasting periods from 4 hours and more create a gradual and balanced contribution of phenolic compounds and aromas to wines. A powerful bouquet of concentrated flavors, persistence in the finish, and aromatic potency represent iconic attributes to this line of toast.

**SPECIALTIES**

**Toasts:** Sweet Plus / Intense Plus / Fruit Plus / Pure Plus / High Plus

Thanks to the exclusive software that controls our convection toasting process, we have created unique recipes by using thermodynamic principles with varying **time, temperature, humidity, and controlled air flow**, generating a new world of flavors and aromas.