

# VINIBLOCK



An excellent product to improve the quality and complexity of your wines in a short time.



## TYPE OF OAK

### FRENCH OAK

*(Quercus Petraea)*

### AMERICAN OAK

*(Quercus Alba)*

Outdoor air drying between 24 and 36 months



## AVAILABLE TOASTS

### CONVECTION

### LONG CONVECTION

### SPECIALTIES



- Quick integration of wood that can be used during fermentation or aging in various types of tanks
- Balanced delivery of flavor and aromas that can be used for short and medium aging periods
- Food grade infusion bag, for ease of use, with tying hooks



## DIMENSIONS

### VINIBLOCK

#### Format

Blocks of approximately 0.78 x 0.86 x 0.47 in

22 lbs in a food grade infusion bag, with 2 tying hooks (packaged within a sealed triple laminated bag)

#### Recommended use

22 lbs to 44 lbs per 1,000 gallons from 4 weeks to 4 months

\* Referential values for informative purposes. Based on averages.

\* Oak dried over 24 months.

\* Suggested dosage range based on experience.

## TOASTING LINES

### 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.