

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 / 1.9 x 2.1 x 1.1 cm
	22 lbs / 10 kg in a food grade infusion bag, with 2 tying hooks (packaged in a paper bag composed of a tubular food grade bag inside)
Recommended use	22 lbs / 10 kg to 44 lbs / 20 kg per 1,000 gallons / 3785 liters from 4 weeks to 4 months

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

Plus: Sweet, Fruit, Pure, High, Intense

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.

We recommend our customers to consult the current legislation before using any Origin products in their processes