

# PUMPABLE CHIPS

CHIPS - RICE - POWDER - VINTAGE BLEND



## TYPE OF OAK

### FRENCH OAK

*(Quercus Petraea)*  
PEFC Certificate

### AMERICAN OAK

*(Quercus Alba)*

### ACACIA

*(Robinia Pseudoacacia)*  
PEFC Certificate

### CHERRY

*(Prunus Avium)*  
PEFC Certificate

### LENGA

*(Nothofagus Pumilio)*  
PEFC Certificate



## CHIPS

Medium tannin contribution for fermentation, aging and finishing wines.



## 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, a unique recipe formats: Powder, Rice and Chips.

 <b>DIMENSIONS</b>		CHIPS	RICE	POWDER	VINTAGE BLEND	
Description		Average length: 1.5 cm	Between 2 mm to 8 mm	< 2 mm	Blend of toasted Oak (MT or MT+) and untoasted	
		22 lb in a paper bag composed of a tubular food grade bag inside	33 lb in a paper bag composed of a tubular food grade bag inside		22 lb in a paper bag composed of a tubular food grade bag inside	
Uses		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
		In aging	1 - 2 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
		In aging	1 - 4 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.

**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