

PUROAK

LE BOIS DE TONNELLERIE



BLOCKS 24

Thanks to the power and intensity of toasting with a naked flame, Blocks 24 brings power, generosity and a variety of sensations to a wine; faster assimilation than Stave 24.

TECHNICAL INFORMATION

Origin: French oak selected according to our quality criteria.

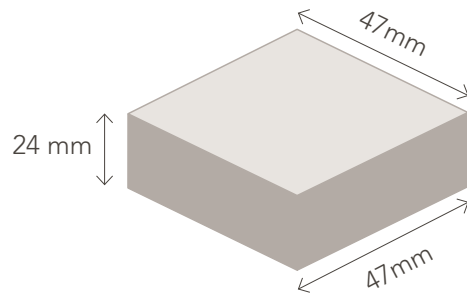
Traceability: By lot, 100% French wood certified PEFC, mostly from forests managed by the French Office of National Forestry.

Wood seasoning: 24 months in our open air wood yard in Champagne.

Manufacturing process: After fire toasting, 47mm blocks cut from our Stave 24 product.

Contact area of 100 pieces: 0.89 m².

Volume of liquid displaced by a 11 lbs infusion bag: 2.25 gal.

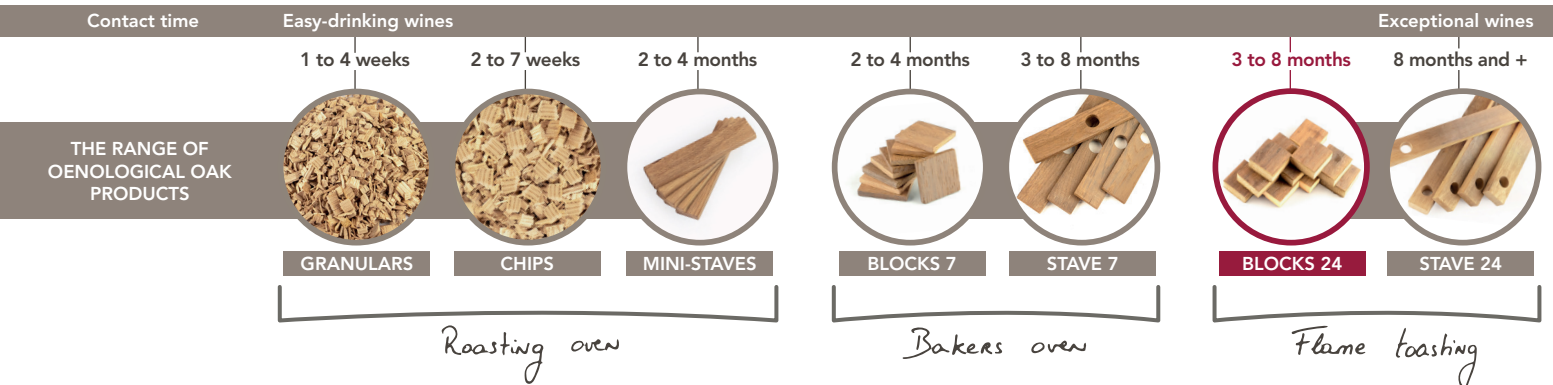


PACKAGING

- 33 lbs box: three 11 lbs (5 kg) infusion net bags
- 1 pallet: 16 boxes = 529 lbs (240 kg)

STORAGE CONDITIONS

Above ground in the original packaging, between 41 and 82° F in dry and sanitary environment reserved for food products. Do not expose to odors. Can be conserved up to 3 years in original packaging.



OUR COMMITMENTS



OAK SEASONING YARD
24 TO 36 MONTHS



TOTAL
TRACEABILITY



SAWMILL
INTEGRATED



GUARANTEE OF
HACCP STANDARDS



GUARANTEED
FRENCH OAK

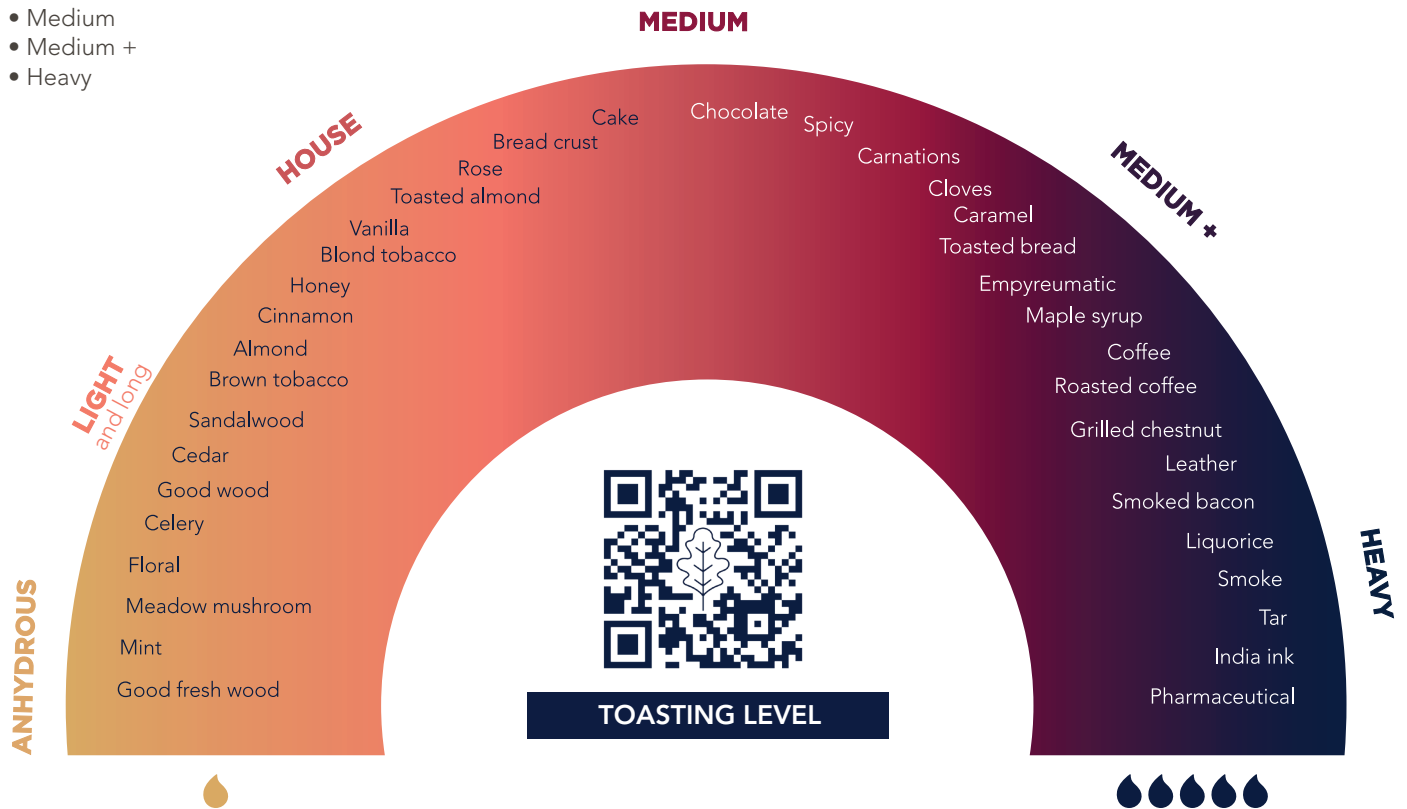


SUSTAINABLY MANAGED
FORESTS

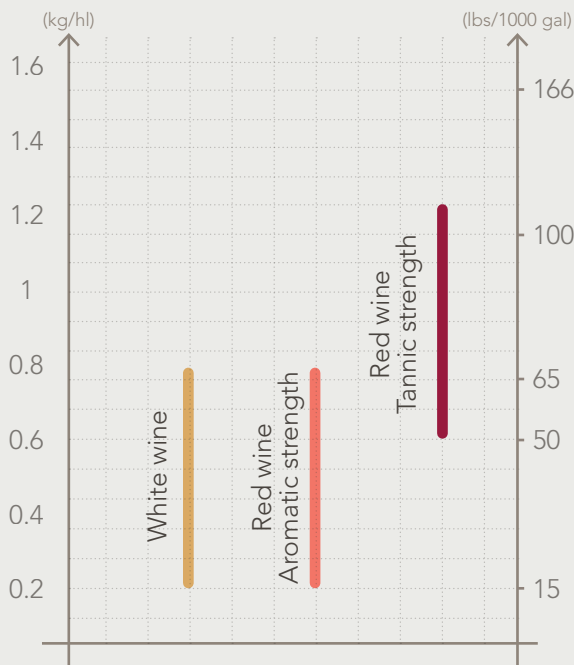
BLOCKS 24 | Aromatic palette

6 levels of toasting available:

- Anhydrous
- Light and long
- House
- Medium
- Medium +
- Heavy



• DOSAGE



• USAGE:
Fermentation and/or aging

• AGING PERIOD:
3 to 8 months

EFFECTS

Faster than "PurOak Stave 24", with greater impact of the untoasted.

AGING PERIOD

Regular tastings allow you to observe evolution during the course of aging. At the beginning, the wood diffuses smokey aromas which little by little combine in a complex finish. Tannic properties released gradually.

OXYGENATION

The wood releases oxygen during the first month of contact. Then, in airtight vats, the wine may require less oxygen supply to promote greater harmony between wood and wine.

FREE SO₂ CONTROL

Free SO₂ may decrease during the first month of wood contact. Remember to control periodically and adjust when necessary.

LEVEL CONTROL

Once submerged, the wood absorbs some wine. If necessary top-up levels during the first four weeks of aging.

AFTER RACKING

After racking the wine, it is possible to reuse our enological wood to age another wine. After extraction, immediately rinse the blocks with cold water, preferably unchlorinated, and immerse it in the new wine container.