

PUROAK

LE BOIS DE TONNELLERIE



MINI-STAVES

Mini-staves allow a delicate and complex aromatic release up to an approximate period of 4 months.

TECHNICAL INFORMATION

Origin: French oak selected according to our quality criteria.

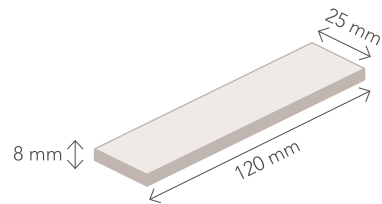
Traceability: By lot, 100% French wood certified PEFC, mostly from forests managed by the French Office of National Forestry.

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

Manufacturing process: Dry wood shaped then toasted.

Roasting oven: "Rotary toasting". Complex multi-effect toasting, grilled on the surface, deep absorption, concentrated aromas.

Volume of liquid displaced by a 11 lbs: 2.11 gal.

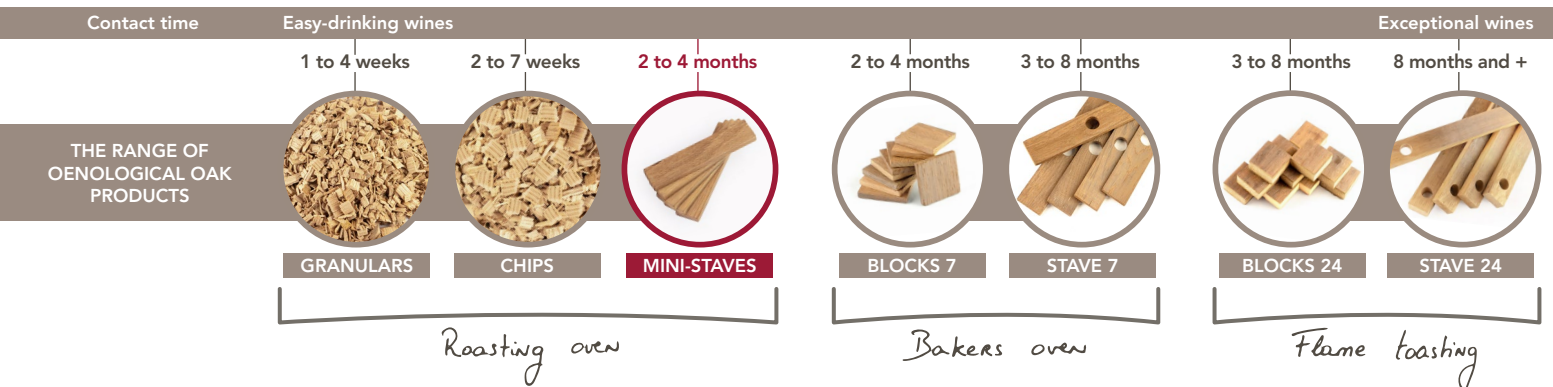


PACKAGING

- 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

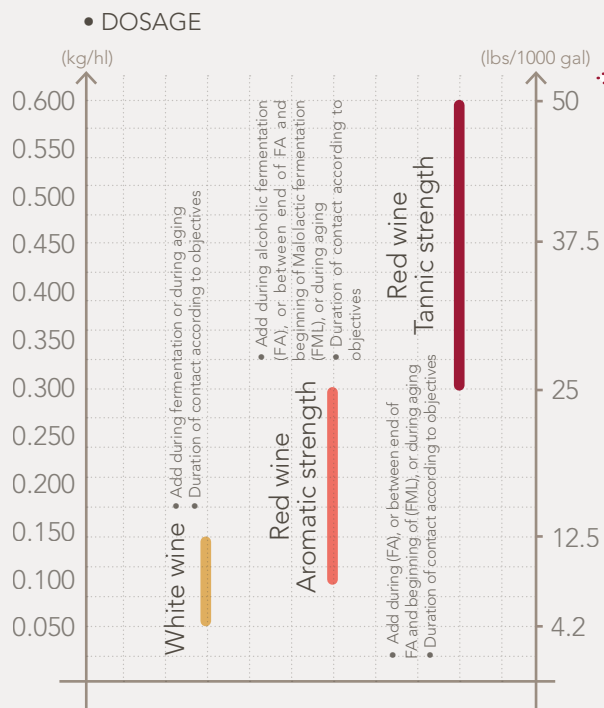
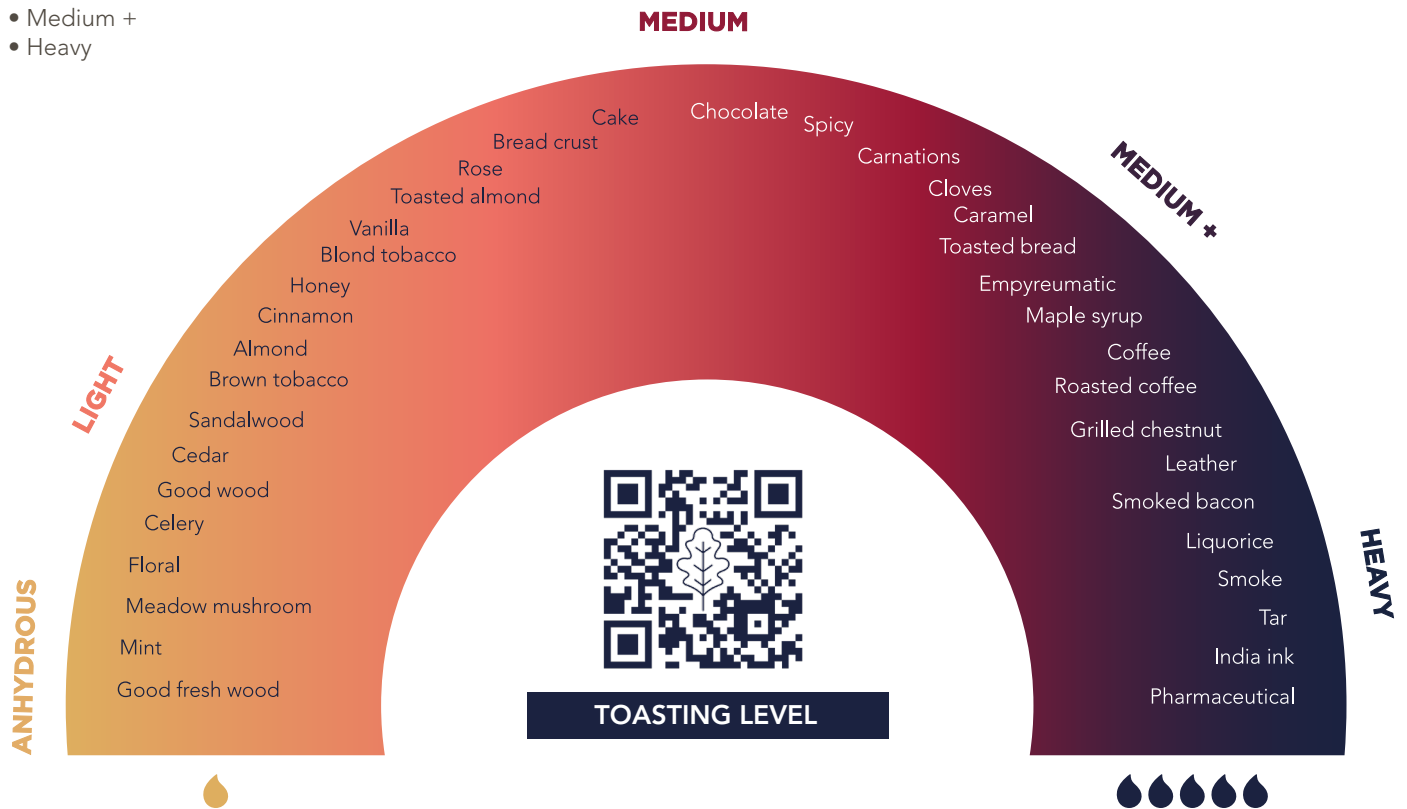


SUSTAINABLY MANAGED
FORESTS

MINI-STAVES | Aromatic palette

5 levels of toasting available:

- Anhydrous
- Light
- Medium
- Medium +
- Heavy



EFFECTS
Fast release.
Provides a range of aromas but little tannin.

AGING PERIOD
Regular tastings allow you to observe evolution during the course of aging. At the beginning, the wood diffuses a bouquet of different 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.

USAGE:
Fermentation and/or aging

AGING PERIOD:
2 to 4 months

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.