

# ENOQUER

## OAK WOOD

Our chips have been produced from oak wood cooperage that is suitable for staves, and have no sapwood or bark.

Our wood is strictly chosen by its essence of sessile oak (*Quercus sessiflora*) or pedunculated oak (*Quercus robur*), and from wood sourced from French forests, and *Quercus alba* from American ones.

Before its transformation, the wood is dried and refined in the open air for at least 24 months.

### PRODUCTS

The oak derived products come from :

- FRANCE
- THE USA

The Chips vary in size. We have :

- "rice grains" (which are smaller than 5 mm),
- Chips (between 0.5 and 2 cm),
- domino (bars 5 x 1 cm),
- staves (95 x 5 x 0.7 cm).

The same are also available as:

- untoasted fresh wood,
- lightly toasted wood,
- medium toasted wood
- well toasted wood.

In compliance with the OIV OENO 430/2010 resolution, our products undergo no combustion, not even on the surface area, and are neither burnt nor brittle to the touch. Furthermore, they have not been subjected to any chemical, enzymatic or physical treatment, except for convection heating.

Our products contain no allergens and have not been genetically modified.

### OENOLOGICAL APPLICATIONS

During alcohol fermentation, fresh wood improves the tannic structure, and also establishes the colour of red wine. The flavour of almonds and dried fruit is developed in just this way, whilst a slight note of woodland fruit remains.

Light toasting is the preferred option during alcohol fermentation to develop volume, sugar concentration, colour and aromatic complexity (fruity flavour).

Medium or a high degree of toasting is to be preferred to increase a wine's aromatic complexity. A combination of these woods allows us to achieve barrel aging as much as possible.

### INSTRUCTIONS FOR USE AND DOSES TO APPLY

The smallest sizes can be added during alcohol fermentation and before bottling, in such a way as to quickly add the flavour of woodland fruit.

The doses can vary between 0.5 to 4 g/L.

The Chips, cubes and blocks can be used during alcohol fermentation and during the ageing process with a dose of between 1 and 4 g/L.

### PACKAGING AND CONSERVATION

- 10 kg food quality infusion bags
  - Aluminium bags containing 50 units for the staves.
- To be kept in a dry place, well aired and odour free, at a temperature of between 5 and 25°C.  
Once the product has been opened, it must be used quickly.