





# BALANCE & STRUCTURE

## FRENCH OAK CHIPS

From the product range

**feelwood!**

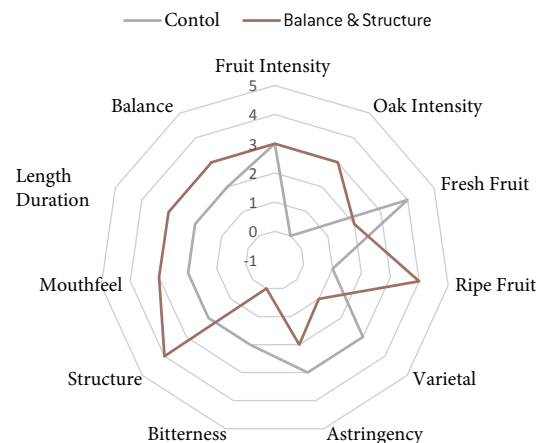
### PROFILE

-  100 % French oak for use in winemaking
-  Minimum 24 month air dried oak
-  Blend profile: Untoasted, light and medium toast chips
-  Size (≈10 x 5 x 1 mm)

### WINEMAKING APPLICATIONS

With a proprietary blend of toasted and untoasted French oak, **BALANCE & STRUCTURE** can be used during fermentation to improve overall balance. The finished wine will gain volume and roundness by reducing astringency from underripe tannins.

*Merlot 2018 - Bordeaux  
3g/L chips while filling tank  
Contact time : 2 weeks*



### RECOMMENDED USE & DOSAGE

- Application :** Red wine: During the filling of tank or attach infusion bags prior to filling tank.  
Whites and Roses : post pressing, in infusion bags.
- Temperature:** Standard alcoholic fermentation temperature.
- Contact time:** Minimum 2 weeks, during fermentation, prior to drain/press.
- Dosage:** White wine: 0.5-1g/L  
Red Wine: 1-3g/L

### PACKAGING & STORAGE

- 10 kg bags containing 2 infusion bags (5 kg each), 500 kg per pallet Store in a dry, well ventilated, odor free environment, between 40° and 75°F

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The information contained in this file is the information is to the best of our knowledge at this time. Product users should take their own precautions and conduct their own tests. Any current regulations must be observed.