





SWEET & FRESH

FRENCH OAK CHIPS

From the range of products
feelwood!

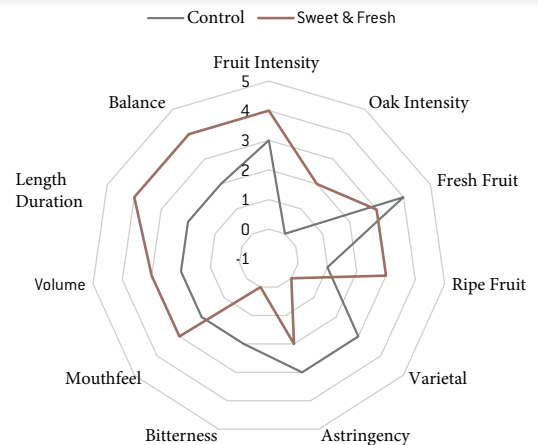
PROFILE

-  100% French oak for use in winemaking
-  Minimum 24 month air dried oak
-  Untoasted
-  Size (≈10 x 5 x 1 mm)

WINEMAKING APPLICATIONS

Used by winemakers during fermentation, SWEET & FRESH reinforces the tannin structure without masking fruit. Sweet and Fresh boosts the freshness of wine while adding length and sweetness to the finish.

*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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