



Usage of Quercus Robur Toasted Chips
In the Winemaking Process
Practical Dosage

Large and Small Chips Size:

2-4 grams/liter, equivalent to:

200-400g/100 liters (1 hectoliter), equivalent to:

450-900g/225 liters (59.4 gal)-Bordeaux size barrel, equivalent to:

16.7 – 33.4 lbs./1000 gal

Powder:

1-2 grams/liter, equivalent to:

100-200g/100 liters (1 hectoliter), equivalent to:

225-450/225 liters (59.4 gal)-Bordeaux size barrel, equivalent to:

8.3 -16.7 lbs./1000 gal

For Powder: 1-3 days are sufficient to impart appreciable oak flavor.

In general:

Red Wine: Use high concentration values within above ranges

White Wine: Use low concentration values within above ranges

During fermentation: Use high concentration values within above ranges

After fermentation: Use low concentration values within above ranges

DISCLAIMER: Usage and concentration of Quercus Robur Toasted Chips and powder in the winemaking process, depends on several factors. These cannot be easily quantified. Experimentation is strongly recommended prior to the direct utilization of Oak Chips in the wine production and aging process. The Producer/Supplier of Oak Chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.

PRODUCERS OF OAK ALTERNATIVES SINCE 1975
306 W. North Street, Waverly, Ohio 45690
PH: 740-947-4159 * FAX: 740-947-4155
Email: oc_inc@frontier.com



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