



Oak Chips Inc.

LARGE GRADE SCREENED



TOAST LEVELS:



Size: Fingernail

Use

- Used at intermediate stages providing aromatic complexity, volume & structure to the wine.
- Used in white wine fermentation after pressing.
- Used in red wine post fermentation and during secondary Malolactic fermentation.

OBJECTIVE

Increase volume, roundness, structure

ORIGIN

American & French Oak

Packaging

1 lb., 2 lb., 5 lb., 10 lb., 20 lb., 40 lb.

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

Dosage

2-4 grams per liter

7.5 to 11.5 grams per gallon

Contact Time

Fermentation | Short Aging

From several weeks to 2 months.

Depending on the characteristics of the style of wine you want to achieve.