



Oak Chips Inc.

# SMALL GRADE *UNSCREENED*



## TOAST LEVELS:



Size: Rice/Barley

## Use

- Used during white wine fermentation after pressing and post Malolactic fermentation.
- Used during red wine fermentation and post Malolactic fermentation.
- Fast oak extraction.
- Added to grapes during the crush process.

## 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

From several hours to several days.