



# BARREL INSERT STICK SET

## USE

- Used in red wine during Complete Fermentation.
- Used in white wine during Aging.
- Cost Effectively replenish the oak flavors of your neutral or used barrel.
- 16 sets is 32 pieces



## TOAST LEVELS:



Size: 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)

## OBJECTIVE

Increase volume, roundness, and structure.

## ORIGIN

American & French Oak

## PACKAGING

Box

## BEST IF USED

Within 5 years

## STORAGE

Store in original packaging in a cool, dry place.

## DOSAGE

1 to 1/2 set per barrel.

## CONTACT TIME

1-18 months is sufficient to impart appreciable oak flavor.