



CUBES

USE

- Used in red wine during Malolactic Fermentation.
- Used in white wine after Clarification.
- Slower oak extraction.
- More uniform flavor and easy to monitor.



TOAST LEVELS:



Size: 0.8" L x 0.8" W x 0.8" H

OBJECTIVE

Increase volume, texture, and aromatic complexity.

ORIGIN

American & French Oak

PACKAGING

1.5 OZ, 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

15-17 g/gal

4-6 g/L

CONTACT TIME

3-4 months are sufficient to impart appreciable oak flavor.