



POWDER

USE

- Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- Color retention in red grapes.
- Will help to enhance complexity, body, and mouthfeel in white wines.
- Quick result and omit the vegetal character for a balanced wine.



TOAST LEVELS:



Size: 0.25 mm L x 0.25 mm W x 0.25 mm H

OBJECTIVE

Increase volume, enhance fruit

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

3.75–7.5 g/gal

1–2 g/L

CONTACT TIME

1–3 days are sufficient to impart appreciable oak flavor.