



TANK STAVES



USE

- Used in red wine after Racking, during Finishing.
- Used in white wine after Clarification, during Finishing.
- Stave can be installed in any tank by the "curtain-fan" method or the "checker board-lincoln log" method.

TOAST LEVELS:



Size:

37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)

37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

OBJECTIVE

Increase volume, texture, and aromatic complexity.

ORIGIN

American & French Oak

PACKAGING

Box

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

DOSAGE

3-2.5"W per 25 gallons

6-2"W per 25 gallons.

CONTACT TIME

8-10 months are sufficient to impart appreciable oak flavor.