



CUBES



TOAST LEVELS:



Size: Variation 5/8" x 5/8" (+) (-)

Use

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

OBJECTIVE

Increase volume, texture & aromatic complexity

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

4-6 grams per liter

Contact Time

Short Aging

3 to 4 months.

Depending on the characteristics of the style of wine you want to achieve.