



POWDER



TOAST LEVELS:



Size: Granular

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 balance wine.

OBJECTIVE

Increase volume, enhance fruit

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

1-2 grams per liter

3.75 to 7.5 grams per gallon

Contact Time

Fermentation

1-3 days are sufficient to implant appreciable oak flavor.