



SHAVINGS



Use

- Used in any stage of distillation or fermentation process, mostly intermediate stages to add aromatic complexity.
- Aids in giving white juice & wines more mouthfeel and perception of more body in the wine.
- For red wine helps hold red color.

TOAST LEVELS:



UNTOASTED ONLY

Size: 1/4" to 1-1/4"L x 1/2" to 1"W

OBJECTIVE

Increase volume, enhance fruit

ORIGIN

American & French Oak

Packaging

3 lbs., 15 lbs., 350 lbs.

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

Dosage

1 to 4 grams per liter,
depending on the desired affect.

Contact Time

Fermentation | Short Aging

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