



OAK CHAIN



OBJECTIVE:

Complexity and finesse brought by the oak.

As close as possible to traditional aging in barrels.

CONTRIBUTION/BENEFITS :

- Reinforces the contribution of oak from your aging barrels,
- Intensifies the character and aromatic expression,
- Helps improve integration of the oak influence ,
- Brings sweetness,
- Extracts slowly and gradually..





OAK CHAIN

Use

red wine



- During **VINIFICATION**,
- During **AGING**:

Insert the Oak Chain into the barrel with its silicone bung.

+

white wine



ASK OUR
TECHNICIANS
FOR ADVICE

Dosage



Oak Chain: 18 pieces (links)

Equivalent **18 % new oak** - 225 l barrel

Oak Chain: 34 pieces (links)

Equivalent **33 % new oak** - 225 l barrel

According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time



Oak Chain: 18 or 34 pieces (links) 6 - 12 months

Toasting

CHOOSE YOUR
TOASTING LEVEL
ACCORDING TO
OUR SENSORY
PROFILES

LIGHT
TOAST

LIGHT+
TOAST

MEDIUM
TOAST

NOISETTE
TOAST

MEDIUM+
TOAST

SPECIAL
TOAST

HEAVY
TOAST



BARREL SYSTEM

ORIGIN:

- French Oak
- American Oak

Meticulous selection of finest quality oak staves, which are seasoned in the open air for a minimum of 24 months in our wood yards.

SIZE / PIECE

10" x 1" x 1/2"
(250x25x12mm)

SURFACE AREA

3.74 sqft / set
of 18 pieces
(0.34 m²)

7.07 sqft / set
of 34 pieces
(0.65 m²)

PACKAGING:

- Set of 18 or 34 pieces.

AFTER OPENING, BEST IF USED BY:

1 month

NOT OPEN, BEST IF USED BY:

1 year

STORAGE:

Store in original packaging in dry, cool place.

PROVIDED UPON REQUEST:

- ISO 22 000 Certificate, certified by BUREAU VERITAS.
- Certificate of compliance and MSDS.
- Physio-chemical analyses* : benzo(a)pyrene and microbiological : Haloanisoles (TCA, TeCA, PCA, TBA), Halophenols (TCP, TeCP, PCP, TBP).

*One analysis made per month, carried out by the BIOCEVA Laboratory, a guarantee of strict control.

QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

OUR QUALITY COMMITMENTS :

A system of production which has been certified ISO 22 000 by BUREAU VERITAS.

ISO 22000
BUREAU VERITAS
Certification



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