

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 ,
- \cdot Brings sweetness,
- \cdot Extracts slowly and gradually..







OAK CHAIN

Use



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• During VINIFICATION,

During AGING:

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



Dosage



Oak Chain: 18 pieces (links) Equivalent 18 % new oak - 225 | barrel

ASK OUR

TECHNICIANS

FOR ADVICE

Oak Chain: 34 pieces (links)

Equivalent **33 % new oak** - 225 I barrel According to the characteristics of your fruit and the style of wine you want to achieve.

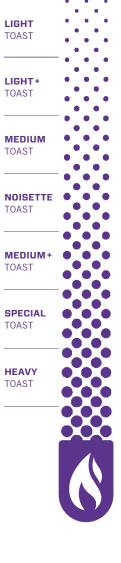
Contact time



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

Toasting

CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES



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 (0.34m²) 7.07 sqft / set of 34 pieces (0.65m²)

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.





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