

SHORT AGING



CUBES·DOMINOES·BLOCKS



OBJECTIVE:

A short aging:

Volume, texture and aromatic complexity.

CONTRIBUTION/BENEFITS :

- Increases volume and roundness on the palate,
- Regenerates texture,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Helps the blend of wine and oak to integrate more rapidly.





CUBES·DOMINOES BLOCKS

Use



- During **MALOLACTIC FERMENTATION**,
 - After **RACKING**:
- Infusion bags are placed directly into the tank.



- After **CLARIFICATION**,
 - On **FINISHED WINES**:
- Infusion bags are placed directly into the tank.

Dosage



According to the nature of the must or the wine:

ASK OUR
TECHNICIANS
FOR ADVICE

CUBES

50 Lbs / 1,000 gal
(from 4 to 6 g/L)

DOMINOES & BLOCKS

60 to 65 Lbs / 1,000 gal
(from 6 to 8 g/L)

Contact time | Short aging



According to the nature of your wine and what you are seeking to achieve.

CUBES

3 to 4 months

DOMINOES

4 to 5 months

BLOCKS

5 to 6 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



SHORT AGING

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	SURFACE AREA
• CUBES	
3/8" x 3/8" x 1/2" (10x10x12 mm)	0.007 (sqft)/unit (0.00068 m²)
• DOMINOES	
2" x 1.2" x 1/2" (50x25x12 mm)	0.046 (sqft)/unit (0.0043 m²)
• BLOCKS	
2" x 2" x 1/2" (50x50x12 mm)	0.08 (sqft)/unit (0.0074 m²)

PACKAGING:

- 20 Lbs (9kg) infusion bag
- 40 Lbs (18kg) recyclable bag

AFTER OPENING, BEST IF USED BY:
1 month

NOT OPEN, BEST IF USED BY:
6 months

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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