

DOMINOES

OakWise

for beverages



Oak Wise Commitments

- Raw material of high quality sourced from the same forests as for barrels
- Technical and customized advice by our team of specialists
- Consistency achieved by total control of the production process
- Full traceability guaranteed from raw material to finished products delivered

FR
US

UNTOASTED

HOUSE

CLASSICO

HIVAN

COMPLEX

MOCHA

Additional options available:

Low Tannin: extraction of tannins before roasting.

Pinnacle: High impact, rapid extraction

Barrel Extract: filling the pores of the wood to optimize the contact wine / wood, as for barrels.



Average size : (1 to 3) x (2 to 5) x (10 to 12) mm

Packing : Immersion bags of 20 lb (9kg)

Origin : French and American oak

Range : 34 organoleptic profiles

All toast profiles or untoasted. For use in table wines, either in fermentation or after.
Typical rate: 2 – 5 g/L, 16-40lb/1000 gallon. Medium uptake.

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TOBACCO / CHIPS / TABLETS / DOMINOES / STAVES & FAN SETS / OAK-CHAINS / TUBES / CUBES / BARREL FIT KITS