

STAVES

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 FIRE TOAST MEDIUM FIRE TOAST MEDIUM+

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.



Standard size : 9 x 65 x 915 mm

Any custom size available e.g. 18 x 70 x 1100

Origin : French and American oak

Range : 34 organoleptic profiles

OakWise

for beverages

Oak Wise - 809 Black Diamond Way, Lodi, CA 95240 – PH: (209) 224-5353 - FAX: (209) 625-8953

West Coast & Canada : Brian Spillane – Mobile: (540) 931-1965 – email brian.spillane@oak-wise.com

Daniel Dooley – Mobile: (540) 974-6668 – email daniel.dooley@oak-wise.com

Mel Coronado – Mobile: (209) 200-1438 – email: mel.coronado@oak-wise.com

East Coast : Shayne Lachlan – Office: (540) 869-5661 – email: shayne.lachlan@oak-wise.com

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