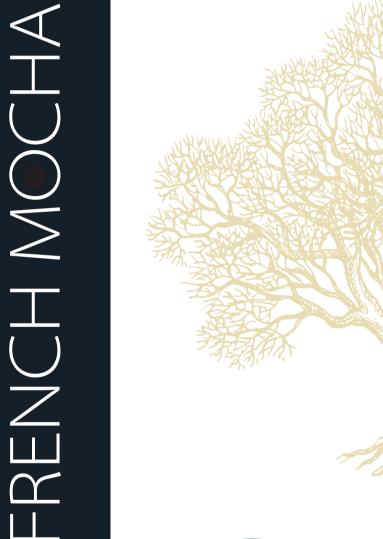
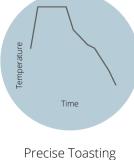


ORIGIN SERIES





36+ Months of Air Seasoning



Convection Batch Oven

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Regime

FRENCH MOCHA

Mocha is a toast profile that contributes chocolate and cacao.

Profile descriptors include coffee, mocha, dark chocolate, and licorice.

RAW MATERIAL

Naturally air-dried heartwood, fine-to-medium grained, guaranteed without sapwood or bark.



SELECTED PROVENANCE

French Oak (Quercus robur / Quercus petrae) Allier / Nièvre / Bourgogne / Vosges American Oak (Quercus alba) Missouri / Virginia / Pennsylvania

OENOLOGICAL OBJECTIVES / APPLICATIONS

Wine	Objective	Application	Tank Stave Dose	Chip Domino Dose
white wine	enhance fruit / contribute sweetness	fermentation and finished wine	15 - 25 % NBE	2 - 5 g/L
rose wine	enhance fruit / contribute sweetness	finished wine	10 - 15 % NBE	2 - 5 g/L
red wine	enhance fruit / contribute sweetness	fermentation and finished wine	20 - 50 % NBE	3 - 10 g/L

CONTACT TIME:

Chips +/- 4 weeks Dominoes +/- 3 months Staves +/- 4 months Oak Chains +/- 6 months

PACKAGING AND STORAGE:

On plastic pallets (or on pallets meeting ISPM 15 standard). Product sealed in polyethylene covers, packed in cardboard crates, on plastic pallets. Stored in a controlled, dry warehouse. Best before 48 months.

ANALYTICAL CONCEPTS



DIMENSIONS (inches) :

Chips avg. size (1/8") x (3/4") x (1/4") Dominoes (3/8") x (2 1/2") x (4") Tank Staves (3/8") x (2 1/2") x (36") Fan Sets 26.48 or 52.96 sqft stave bundles Oak Chains (1/3") x (1 1/4") x (11 3/4")

CONFIGURATION:

Chips: 20 lb food-grade nylon infusion bag Dominoes: 22 lb food-grade nylon infusion bag Fan Sets: staves bundled in 18 or 36 pc units Oak Chains: barrel inserts of 9 links of 2 mini staves equal to 50% barrel inner surface

QUALITY AND SAFETY CERTIFICATIONS

- Certified annual GMP audit including HACCP principles
- Analysis panel provided by ETS Laboratory
- Certificate of Analysis provided with every order

Quality and food certificates are available on our website at: www.oak-wise.com

For further information please contact us at: sales@oak-wise.com

