


Benefits	<p>Brings aromatic complexity while respecting fruit expression</p> <p>Improves mouthfeel and structure giving finesse</p> <p>Excellent integration and delicate ageing</p> <p>Combine with micro-oxygenation for the closest barrel-like effect in tank</p>	
Wood	<p>100% new and specially selected</p> <p>French Oak, PEFC certified</p> <p>American Oak, certified</p>	
Seasoning	100% natural, open-air seasoning; Up to 30 months	
Toasting	<p>Hot-air convection toasting system, 100% repeatable</p> <p>Software guarantees very precise control of temperature build-up and intensity</p> <p>Level according to your requirement from 170°C to 220°C</p> <p>Duration up to 120mins Odyse; up to 240mins Ambrosia</p> <p>Client recipes available on request (pre-shipment/indent orders only)</p>	
Odyse	Light*, Medium Minus*, Medium, Medium Plus, Heavy*	
Ambrosia	Sweet, Complex, Intense	
Quality Control	Bureau Veritas Certification; ISO9001	
Packaging	Vacuum sealed. High resistance, laminated aluminium foil bag preserves freshness and maintains product integrity. Food industry standard	
Descriptions	Ministaves; Tech-staves; Staves; Tankstaves	
Dimensions	950 x 50 x 8mm	
Format	20 staves per pack; fan pack with holes in each end of stave and stainless steel wire	
Unit Weight	20pk = 4.8kg	
Pallet Quantity	20pk = 120 units	
Uses	1-2	
Installation	Supports any installation method - fan system, stacking system, curtain system, loose	
Maintenance	Totally hygienic, easily cleaned using water jet	
Contact Ratio	0.11m ² per stave; 83 staves per 1000L for 100% new oak contact based on actual surface area	
Application Stage	Fermentation and Maturation	
Application Period	3-12 months with minimum extraction time during maturation of 90 days	
Application Advice	5 minute soak in non-chlorinated water prior to addition to the wine	

% New Oak (barrique equivalent)	No. staves required per 1000L of wine	
	Actual Rate	Initial Rate
15%	12	6
20%	17	8
25%	21	10
30%	25	12
50%	41	21
75%	62	31
100%	83	41

Calculations	Wood-to-wine contact ratio of 100% is based on a standard 225L barrel, with a total contact surface of 2.06m ² or 109.22L/m ²
Actual Rate	Based on contact area per stave of 0.11m ²
Initial Rate	<p>Recommended rate based on organoleptic assessment and years of experience.</p> <p>For maturation we suggest starting with the "Initial" amount of staves per 1000L, then leaving for 90 days before assessing oak impact and adding more staves if required up the "Actual" amount.</p> <p><i>* available on pre-shipment/indent orders only</i></p>

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