



CHIPS

- Increases palate volume bringing sweetness and tannin contribution
- Intensifies and respects fruit expression
- Helps stabilise colour and protects wine from oxidation
- Reduces the vegetal character
- Fast extraction and integration of oak and wine

Application Guide

Wine Style/Variety	Fermentation	Maturation
White wine	0.5 - 4g/L	1 - 2g/L
Red wine	1 - 5g/L	1 - 5g/L

Descriptions

Chips.

Dimensions

Irregular chip with average length 15mm.

Format

Food grade polyethylene infusion bag (tea bag) with fixation loops at corners.

Weight

10kg with 2 x 5kg tea bags.

Pallet Quantity

20 bags (200kg).

Uses

1.

Installation

The flexible formats allow insertion into tanks of all types and capacity.

Contact Ratio

4-5g/L for 100% new oak equivalence.

Application Stage

Fermentation, maturation and for freshening up wine pre-bottling.

Application Period

1-4 months with minimum extraction time during maturation of 30 days.

Application Advice

5 minute soak in non-chlorinated water prior to addition to the wine.



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