



Product description

e.Bois® oak chips are used to optimise wine’s organoleptic properties and improve its tannin structure. It also assists with colour stabilisation. e.Bois® oak chips are also ideally suited for barrique maturation. Permitted according to EU Commission Regulation no. 2019/934. The user must check compliance with local regulations and uses other than for wine treatment. Laboratory tested for purity and quality.



e.Bois® Muffins



e.Bois® Reglissa



e.Bois® Fraicheur

e.Bois® oak chips	Origin	Toasting	Characteristics	Packaging unit
Reglissa	French oak	Medium plus	Very woody, smoky	2 x 5 kg infusion bag
Opéra	French oak	Medium	Intensive, powerful notes of oak and roasting, marked caramel notes	2 x 5 kg infusion bag
Muffins	American oak	Medium	Harmonious balance of oak and vanilla	2 x 5 kg infusion bag
Vanilla	French oak	Medium	Pronounced oak, lots of vanilla	2 x 5 kg infusion bag
Fondant	French oak	Light	Spicy, marked sweetness, stronger than in “Vanilla”, moderate oakiness	2 x 5 kg infusion bag
Sorbet	French oak	Untoasted	Freshness, adds volume, retains fruit For colour stabilisation at the young wine stage and adding structure to spirits	2 x 5 kg infusion bag
Fraîcheur	French oak	Untoasted	Freshness, adds volume, retains fruit Same raw material as “Sorbet”, only available as a granulate, pumps well	10 kg bag For direct addition to mash



Dosage

e.Bois® oak chips can be added to mash, must or wine at any time. The contact time may vary between a few days and several weeks, depending on the wine type, chips used and dosage quantity. Organoleptic assessment should be continuous to monitor progress and to separate the chips at the right time. Depending on the desired intensity, the quantities to be used are between 50 and 500 g/100 L, or more for customary contact times of 5 - 30 days. Oxygenation is advisable for stronger oak and toasting aromas to develop. There should be an appropriate flow of oxygen (air) depending on the wine type and contact time. Even pumping over, or stirring with air contact, causes the tannins and toasted aromas to be rounded off and balanced. The “infusion bag” packaging makes it easier for the user to add and remove the e.Bois® oak chips. They are made from food-safe polyamide. e.Bois® Fraîcheur is not supplied in an infusion bag.

Origin of e.Bois® oak chips

e.Bois® oak chips are made from American or French oak. The speed of the oak’s growth, in other words the microclimate at the site, is decisive for whether the oak can be used. Slow-growing oaks from cool climates are preferred. e.Bois® oak chips obtained from American oak are usually described in wine as aromatic/fruity and with a pronounced vanilla aroma.

Benefits of e.Bois® oak chips
- Low barrel storage capacity required
- Much cheaper
- Easy preliminary tests
- Easy preparation of blend components
- Easy to produce different flavour types
- Easy to regulate organoleptics by choice of e.Bois®, dosage, contact time, repeated oaking, effect of oxygen

Degree of toasting

For toasting, a distinction is made between untoasted, light, medium and medium plus. Medium-toasted e.Bois® oak chips are suitable for most German red wines. They increase their complexity and introduce subtle hints of almonds and caramel. Medium plus-toasted e.Bois® oak chips are preferred for heavy, already complex wines. They nicely integrate notes of smoke and roasted aromas.

e.Bois® Fraîcheur

e.Bois® Fraîcheur is untoasted oak chips that, due to their size, can be pumped after addition to the mash. The colour stabilisation effect is based on the bond created between the phenols extracted from the untoasted wood and the wine’s inherent unstable phenol monomers. This creates more stable polymer structures.

Storage

e.Bois® oak chips can absorb and give off odours. They must therefore be stored in a cold, dry place away from odours. Packs which have been opened should be immediately hermetically sealed.