e.Sticks

For refreshing barrels and use on small containers

## Product description

Medium-sized e.Sticks can extend the life of barrels. They are also suitable for use in small tanks and similar containers. The sensory effect of older barrels can be revived and made stronger.

The grooves along the length of both sides of each stick allow a particularly even and complete extraction of the wood. This unique profile means even fine adjustments can be achieved quickly. With e.Sticks it is therefore possible to exploit the cellar to full capacity long term.
e.Sticks are made from high-quality French oak (Quercus petraea, Quercus robur). The oak ages outdoors for at least 24 months and is treated using a special toasting process. An individual e.Stick measures $300 \times 22 \times 22 \mathrm{~mm}$ and they are linked into chains of 12 sticks each. Stainless steel chain links facilitate maximum hygiene and authenticity. The chains are easily broken down into their individual links manually and can be put together again in combination with different toastings.

Permitted according to EU Commission Regulation no. 2019/934. The user must check compliance with local regulations and uses other than for wine treatment. Tested for purity and quality.

| Name | Origin | Toasting | Characteristics | Packaging unit |
| :--- | :--- | :--- | :--- | :--- |
| e.Sticks Light | French oak | Light | Fruit, structure, volume | 12 sticks |
| e.Sticks Medium | French oak | Medium | Toast, vanilla, caramel | 12 sticks |
| e.Sticks High | French oak | MediumPlus | Coffee, powerful notes of <br> wood and roasting | 12 sticks |

## Application

Depending on the preferred intensity, the dosage is $6-18$ sticks $/ 100 \mathrm{~L}$ for white wines, and $12-36$ sticks $/ 100 \mathrm{~L}$ for red wines. A chain is roughly equivalent to $20 \%$ new wood, based on a 225 L barrique.
e.Sticks can be added to mash, must or wine at any time. The contact time may vary between one and six-plus months depending on the intended application, wine's properties and dosage of e.Sticks used.

Organoleptic assessment should take place regularly to monitor progress and to remove the sticks at the right time.

## Storage

e.Sticks 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.

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