



Product description

e.Staves are made from high-quality French oak (*Quercus petraea*, *Quercus robur*), with a thickness of 18 mm. The oak ages outdoors for at least 24 months. The staves' toasting is available in light, medium and medium PLUS. e.Staves are used to optimise wine's organoleptic properties and improve its tannin structure. They also assist with colour stabilisation. Permitted according to EU Commission Regulation no. 934/2019. The user must check compliance with local regulations and uses other than for wine treatment. Tested for purity and quality.

Name	Origin	Toasting	Colour	Characteristics	Packaging unit
e.Staves	French oak	light	light brown	Fruit, structure and volume	10 staves
e.Staves 70 %	French oak	medium	brown	Caramel, vanilla and toasted notes	10 staves
e.Staves 80 %	French oak	medium PLUS	dark brown	Coffee, powerful notes of wood and roasting	10 staves

Dosage

e.Staves can be added to mash, must or wine at any time. They are added by immersion in the tank. The contact time may vary between four and ten months depending on the wine type, staves type used and dosage quantity. Organoleptic assessment should take place regularly to monitor progress and to separate the staves at the right time.

Depending on the desired intensity, the application rates are 0.5-1.5 staves/100 L for white wine and 1-3 staves/100 L for red wine. Controlled introduction of oxygen is recommended for better organoleptic integration of wood and toasted aromas.

Depending on the wine type and contact time, micro or macro-oxygenation balances the tannins and toasted aromas.

Storage

e.Staves 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.