

Sticks Inside

Ready to use kit composed of segments of stave-grade French oak, for use in prolonging the life of barrels. The oak is chosen and naturally seasoned in the open air for a minimum of 24 months. The squared segments (22mm x 30 cm) are designed in such a way as to obtain a gentle and progressive extraction, together with traditional maturation in oak barrels. The aromatic contribution and the density of the tannins are amplified as in a maturation in new oak barrels.

OENOLOGICAL INTEREST

- > **Sticks Inside** may be used for the maturation of white or red wines and reinforce the aromas of oak maturation whilst conserving the finesse and softness of the tannins.
- > **Sticks Inside** may also be used during alcoholic and malolactic fermentation. Due to the interactions between the microorganisms and the wood, the Sticks Inside contribute both sucrosity and richness to the wine and add to the aromatic complexity whilst preserving the fruit.



The use of Stick Inside is direct and easy, without any equipment needed. Addition via the bunghole, the system can be fixed to the bung and can be easily removed, no need to rack the wine from the barrel.

THE PRODUCTS

Stick Inside is composed of 9 segments of dimension 22mm x 30 cm. Used with a 3 year old barrel of 225l, the effect of the oak is roughly equivalent to using 60% new oak.

The age of the barrel, the type of wine and the desired organoleptic profile should be taken into account. Seek advice from your consultant.



USAGE AND RECOMMENDATIONS

> **Use by direct immersion** of Stick Inside in the wine or must to be treated.

> **During alcoholic fermentation or malolactic fermentation on white or red whites.**

To increase the effect of Stick Inside, it is recommended to leave the wine on its light lees and to stir the lees.

Contact time : 4 months.

> **During maturation of white or red wines :** add during maturation.

Contact time : 3 to 10 months according to the desired organoleptic objective and the profile of the wines as tasted.

PACKAGING

> **Non treated cardboard containing 10 Sticks Insides**, individually shrink-wrapped.

QUALITY AND TRACEABILITY

The French oak chosen for the OEnobois sticks comes only from French forests and from the species Q. Robur and Q. Petraea. The traceability established by OEnobois guarantees the precise origin of the oak used as well as the natural maturation in open air for a minimum of 24 months.

SR 14/01/14



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