Enobois®

Lamothe-Abiet Range

Oak Inside

Balls of oak used to prolong the lifespan of oak barrels. The oak is chosen and naturally seasoned for 24 months in the open air. Its unique spherical shape are designed for ease of use and precision for all types of barrel. Depending on the origin of the oak (American or French) and the toast chosen, Oak Inside contributes elegance and aromatic complexity to the wine as well as a sweetness and finesse which evokes a maturation in new oak barrels.

ENOLOGICAL INTEREST

- > Oak Inside may be used for the maturation of white, red and rosés wines and gives intense and complex woody notes to the wine.
- > **Oak Inside** may also be used during alcoholic and malolactic fermentation on white and red wines. Due to the interactions between the microorganisms and the wood, the Oak inside gives aromatic complexity, sucrosity and structure to the wine.

The use of Oak Inside is direct and easy, without any equipment needed, using the bunghole of the barrel.

THE PRODUCTS

Oak Inside exists in French or American oak with two different toasts:





DOSAGE

- > The dosage depends on several parameters: the age of the barrel, the type of wine and the desired organoleptic profile should be taken into account. Seek advice from your consultant.
- > Average dose for three year-old barrels:

White and rosé wines: Between 10 and 20 Oak Inside / hL Red wines: Between 30 and 40 Oak Inside / hL

INSTRUCTIONS AND RECOMMENDATIONS

- > Direct immersion of Oak 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 Oak Inside, it is recommended to leave the wine on its light lees and to stir the lees.

Contact time: 3 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

> 450g bag, roughly 70 balls.

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