GRANULARS ŒNOFRESH

Ænobois® offers a complete range of granulars with specific organoleptic characteristics, allowing us to work on both the aromatic expression and the palate balance of wines. This tailor-made approach with precise woods and repeatable profiles can be adapted to all types of white, rosé and red wine.

The Œnobois[®] granular format ensures rapid extraction of wood compounds during soaking in alcoholic fermentation.

ŒNOLOGICAL OBJECTIVES

Granulars Œnofresh are fresh woods concentrated in ellagitannins, designed to add tannic concentration to the wine without affecting the aromas. For red wines, Œnofresh helps to stabilise colour, while for white wines, its anti-oxidant effect limits the evolution of the wine.

WINE PROFILE

Granulars Œnofresh fit perfectly with fresh or mature wines that lack tannic concentration. This wood can be used on white, rosé or red wines as part of a SO₂ reduction process.

DIRECTIONS FOR USE

INTAKE TIME

The granular format allows you to extract the potential of the wood in the wine very quickly (3 to 5 days). It is an interesting format for alcoholic fermentation. Application during fermentation ensures better integration with the wine while enhancing tannic concentration on the palate.

APPLICATION DOSE

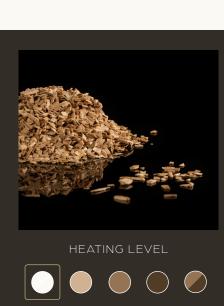
The dosage of Granulars Œnofresh should be adapted according to the level of concentration of future wines. Between 1 and 4 g/L for white, rosé and red wines.

CONTACT TIME

During fermentation :

the time required for vinification. A period of 3 to 5 days is necessary to extract the full potential of the wood (aromatic and contribution to the palate). During ageing :

an application is always possible during ageing. A contact time of 1 to 2 months is recommended to ensure proper integration into the wine.



-NOBC

AROMATIC NOTES



On the nose, Granulars Œnofresh bring notes of whisky lactone (coconut) and aromatic notes of :

- Fresh red fruit :
- blueberry, blackberry, redcurrant, strawberry
- Fresh yellow fruit : pear, lemon, pineapple, peach

On the palate, this wood adds structure and tannic concentration to the wine.

FRENCH OAK

SPECIFICATIONS

PHYSICAL		CHEMICAL				MICROBIOLOGICAL	
Appearance	Granulars	Benzo(a)pyrene	< 50 ng/g	Iron	< 100 mg/kg	Mesophilic aerobes germs	< 104 UFC/g
Colour	Cream	Pentachlorophenol	< 100 ng/g	Arsenic	< 2 mg/kg	Salmonella	Absence /25g
Dimensions	3 to 8 mm	2, 3, 4, 6 Tetrachloroanisole	< 1 ng/g	Lead	< 5 mg/kg	Coliforms	< 10 UFC/g
		2, 4, 6 Trichloroanisole	< 0,2 ng/g	Mercury	< 1 mg/kg	Yeasts	< 10 UFC/g
Weight	>1g	Pentachloroanisole	< 100 ng/g	Cadmium	< 0,5 mg/kg	Mould	< 10 ⁴ UFC/g

PACKAGING _

1 bag of 12 kg made of PE lined with PET in bulk format or containing 2 nylon infusion nets of 6 kg each.

QUALITY & TRACEABILITY _

French oak selected for Granulars Œnobois® are exclusively sourced from French forests and from the Q. Robur and Q. Petraea species. The traceability system put in place by Œnobois® guarantees the precise origin of the oak used, as well as the natural open air maturation of the oak wood for a minimum of 24 months.

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