

STAVES ABSOLUTE

Œnoboïs® offers a range of thick French oak staves, designed for long ageing of «vin de garde». Our special «double toast» process gives us the ability to produce highly complex, varied and repeatable stave profiles.

Œnoboïs® staves ensure the gradual and stable extraction of wood components while respecting the terroir character of the wines produced.



ŒNOLOGICAL OBJECTIVES

The highly toasted Staves Absolute bring great complexity and aromatic freshness to your wine. The main objective is to add toasty, spicy notes, as well as tension and length on the palate.



WINE PROFILE

Staves Absolute fit perfectly with ripe and over-ripe wines, refreshing the fruit with its flinty notes and fresh spices. This stave will harmonise the balance on the palate of wines lacking freshness and can be used on white, rosé and red wines.



DIRECTIONS FOR USE

INTAKE TIME

An application during AF ensures better integration with the wine while adding volume on the palate. Application during ageing, after MLF, brings out the full aromatic complexity of this wood while preserving its impact on the palate.

APPLICATION DOSE

The dosage of Staves Absolute should be adapted according to the desired œnological objective. From 0.5 to 2 staves/hL for red wines and between 0.3 and 1 stave/hL for white and rosé wines.

CONTACT TIME

- During fermentation :
leave the staves in the wine during the whole vinification, with an ageing period of 4 to 6 months.
- During ageing :
6 to 8 months, depending on the organoleptic objective targeted.



SPECIFICATIONS

PHYSICAL

Appearance	Wood stave
Colour	Dark brown
Dimensions	Length : 90 cm Width : 5 cm Thickness : 1.8 cm
Weight	± 500 g

CHEMICAL

Benzo(a)pyrene	< 50 ng/g	Iron	< 100 mg/kg
Pentachlorophenol	< 100 ng/g	Arsenic	< 2 mg/kg
2, 3, 4, 6 Tetrachloroanisole	< 1 ng/g	Lead	< 5 mg/kg
2, 4, 6 Trichloroanisole	< 0,2 ng/g	Mercury	< 1 mg/kg
Pentachloroanisole	< 100 ng/g	Cadmium	< 0,5 mg/kg

MICROBIOLOGICAL

Mesophilic aerobes germs	< 10 ⁴ UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 ⁴ UFC/g



PACKAGING

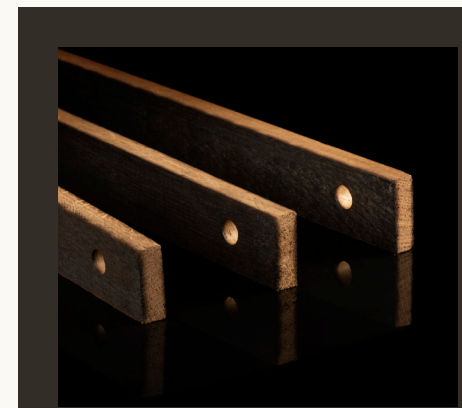
1 box containing 20 staves protected by a plastic film certified for food contact.



QUALITY & TRACEABILITY

French oak selected for Staves Œnoboïs® 18mm are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnoboïs® 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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HEATING LEVEL



AROMATIC NOTES



On the nose, Staves Absolute bring fresh mineral notes: :

- Flint, saline notes, peppery

On the palate, this wood brings freshness and aromatic complexity.

FRENCH OAK