



## Granulats Untoasted

# Fresh cut - Untoasted - Anhydrous

<b>Oak :</b>	French Oak	( <i>Quercus petrae l. / Quercus robur l.</i> )
	American Oak	( <i>Quercus alba</i> )
<b>Oak aging :</b>	24-36 months	(French Oak)
	12-24 months	(American Oak)
<b>Dimension :</b>	Granulats from 2mm to 2 cm	
<b>Available toasting :</b>	Untoasted / Fresh	
<b>Use :</b>	stand alone or blend of toasting during alcoholic fermentation stand alone or blend of toasting during malolactic fermentation Maturation	
<b>Dosing :</b>	150 - 500 gr/hl for red wines 50 - 200 gr/hl for white or rosé wines	
<b>Time of contact :</b>	during alcoholic fermentation 4 to 7 days during maturation	
<b>Packaging :</b>	Bag of 10 kg Nets of 10 kg Big Bags of 300 kg	

