



CANADELL

Premium Oak for Enology
Directly from the Source

CHIPS: MINI CHIPS CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 2-7mm. Will not pass through pumps.
- Packaged in 10 kg (22 lb) infusion bags and vacuum sealed in food grade and recyclable plastic to retain freshness and then put onto a pallet for ease of shipments and transport.
- Infusion bags are made of alimentary polyurethane (food grade plastic mesh)
- Free from allergens
- Free from GMO

PRODUCT INFO

High quality oak for fermentation and aging of wines. Mini Chips are made from a selection of oak chosen from the most famous forests of France. The oak is naturally air dried at Canadell stave mills in Trie Sur Baise (South West of France) and Ully-Saint-Georges (North Paris region). Each has optimal climatic conditions for perfect stave seasoning and maturation, for a minimum of 36 months, to obtain the ideal balance of aromas and structure. Mini Chips are toasted in a convection oven at different temperatures and time intervals to create a selection of toast profiles to be used during the aging process.



THINGS TO KNOW

Mini Chips represent an indispensable winemaking tool for faster aromatic extraction and oak contribution during fermentation and/or aging of your wine in comparison to Chips. Untoasted Mini Chips can be used for tannin contribution or color stability during fermentation. Mini Chips are the most flexible and economical method for oak extraction and contribution during fermentation and/or aging of your wine. They help add structure to wines and increase the length of the finished wine. The surface area is such that it imparts tannins and adds to the structure of the wine within one week and allows better aromatic extraction on thinner wines. Used in small quantities, Mini Chips may offset astringency and herbaceous characters.

Through the use of Mini Chips in different toast levels, winemakers can increase the structure of the wine and help enhance and lift oak flavors, toasted notes, and bring roundness, body and sweetness in a short period of time.

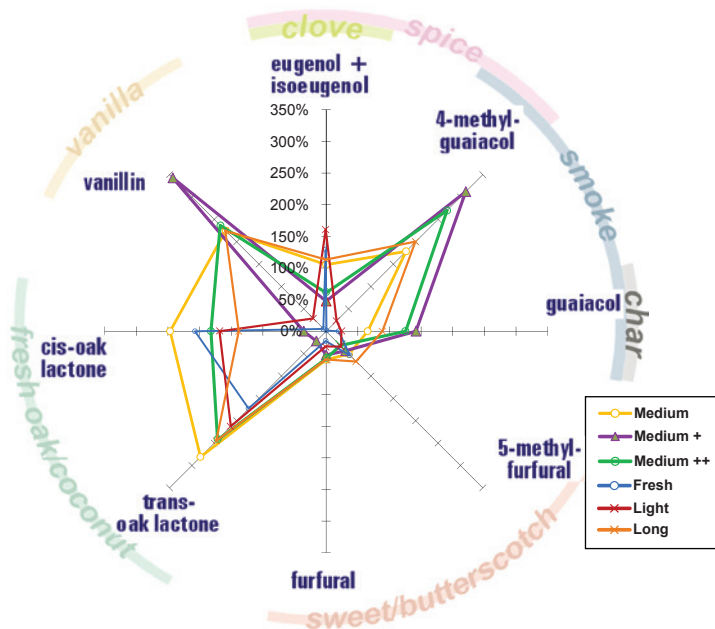
HOW TO USE

- Mini Chips can be used throughout various stages of production, from Fermentation (for early integration of oak characters and flavors) through to post ferment aging in tanks (for both flavor and aromatic contributions) - ideally combined with the use of micro-oxygenation.
- Mini Chips can be passed through pumps and unless specified, do not come packaged in infusion bags but rather infusion bags are included on the side.
- Dosage: 0.5 to 15 g/L for 2 to 8 weeks total extraction - according to the desired profile and intensity, be it as a final wine or a portion of the blend. Mini Chips are often used to concentrate one tank that will then be blended with unoaked wine, and then the final dosage rate generally falls between 0.5 to 4g/L.
- Mini Chips are generally used once, during fermentation in batches and/or during tank aging for a slower and softer extraction of the oak components.
- The advantage of Mini Chips is that, due to their size, they will not damage pumps and are therefore more suitable for during fermentation, or if there are any pending wine movements.
- Mini Chips also have a faster rate of extraction compared to Chips (due to their size and surface area to volume ratio), and total extraction of the product is generally achieved in under 2 weeks. (albeit for use during aging, integration of the oak compounds will take longer than this, ranging from 2-8 weeks depending on the individual wine composition).



WINE STYLE	DOSAGE		AGING
WHITE	8 to 16 lbs /Kgal	1-2 g/L	1 to 2 months
LIGHT RED	8 to 24 lbs /Kgal	1-3 g/L	1 to 2 months
CONCENTRATED RED	16 to 30 lbs /Kgal	2-4 g/L	1 to 2 months

TOAST PROFILES



FRESH Provides freshness of fruit and body on the palate; adds fresh oak and subtle coconut and spice aromas. Contributes to color-stabilization while increasing volume and mouth-feel on lighter vintages.

LIGHT Adds complexity on the palate via fresh wood; coconut and subtle clove aromatics. Can be used on more ripened fruit to provide brightness and lift.

LONG An elegant blend of vanilla, coconut, spice and toasted oak that adds complexity, volume and length with gentle integration and a hint of sweetness.

MEDIUM Balanced combination of coconut, vanilla and lightly toasted oak. Adds perceived sweetness, texture and structure to the wine.

MEDIUM + Contributes subtle spice, vanilla, smokey aromatics. Ideal tool for masking under-ripened characteristics and adding toasted barrel-like characteristics.

MEDIUM ++ Robust blend of toasted coconut, vanilla, coffee and cacao flavors for aromatic contribution and greater mouth-feel to light and medium-bodied red wines.



The Canadell family are industry leaders in addressing environmental issues and sustainability. In 2010, Canadell obtained PEFC certification (Program for the Endorsement of Forest Certification) that guarantees all staves are made from French Oak cut from Sustainable Forests.

For more information: <http://www.pefc.org>