



CANADELL

Premium Oak for Enology
Directly from the Source

CHIPS CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 10 x 10mm. 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. 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 Ullly-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. Chips are toasted via a computer assisted convection treatment oven at different temperatures and time intervals to create a selection of toast profiles to be used during the aging process.



THINGS TO KNOW

Chips are the most flexible and economical method for oak extraction and contribution during fermentation and/or aging of your wine. Untoasted chips can be used for tannin contribution or color stability during fermentation. Chips allow for rapid and effective oak characters during primary fermentation or aging. They add structure to the wines, increase the length of the finished wine and can be used throughout various stages of production from fermentation (for early integration of oak characters and flavors) through to post ferment aging in tank (for both flavor and aromatic contributions) - ideally with the use of micro-oxygenation.

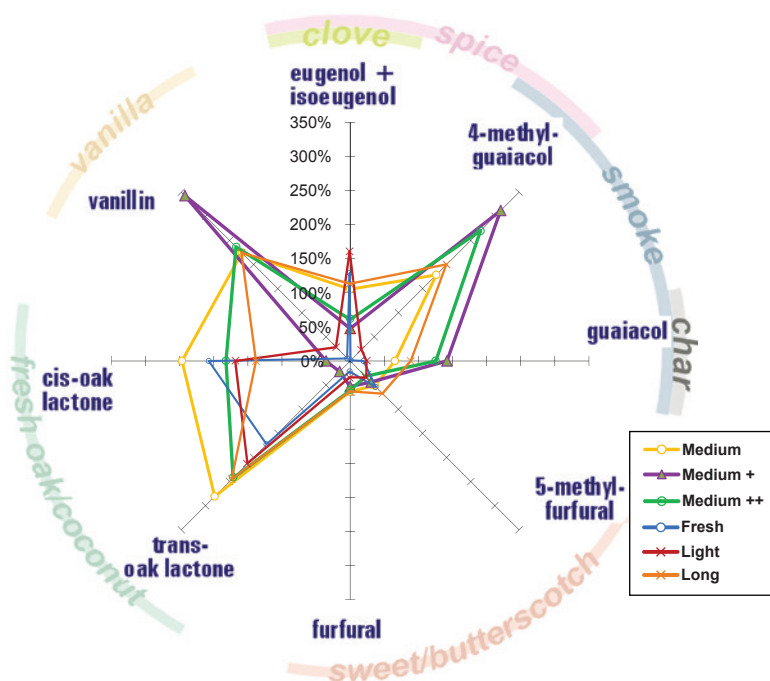
HOW TO USE

- Using a combination of the toast levels enables an increase in complexity while helping to achieve the targeted oak flavor/aroma profile for your specific wine. The surface area is such that it imparts tannins and adds to the structure of the wine within one week and also allows for better aromatic extraction on thinner wines.
- The dosage on chips is between 0.5 to 16gr/L for 1 to 10 weeks for total extraction according to the desired profile and intensity, whether as a complete finished wine or as a portion of a blend. Chips are often used to concentrate one tank that will then be blended with unoaked wine, and the final dosage rate generally falls between 0.5 to 4g/L.
- Chips are generally used once, during fermentation in batches and/or during tank aging for a slower and softer extraction of the oak components.
- For retention of freshness and aromas, keep the chips inside their packaging in a clean warehouse at around 15/20° C and 30% humidity until ready to use.



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.

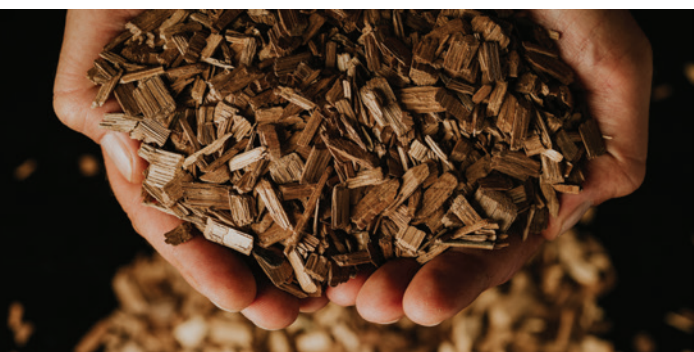
LIGHT Adds complexity on the palate via fresh wood; coconut and subtle clove aromatics. Can be used on more ripened fruit to provide brightness and lift.

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>