



CANADELL

Premium Oak for Enology
Directly from the Source

CHIPS: MATRIX CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** Irregular pieces (2-10mm). 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.
- Free from allergens
- Free from GMO

PRODUCT INFO

High quality oak for fermentation and aging of wines. Chips Matrix 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 Baïse (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. Chips Matrix are a blend of Chips and Mini-Chips that have been 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 Matrix represent an economical and effective way to achieve quick extraction while adding layered complexity and structure for wines with a short aging period in need of a quick-turn around prior to bottling. The Chips Matrix represents a proprietary blend of Chips and Mini Chips.

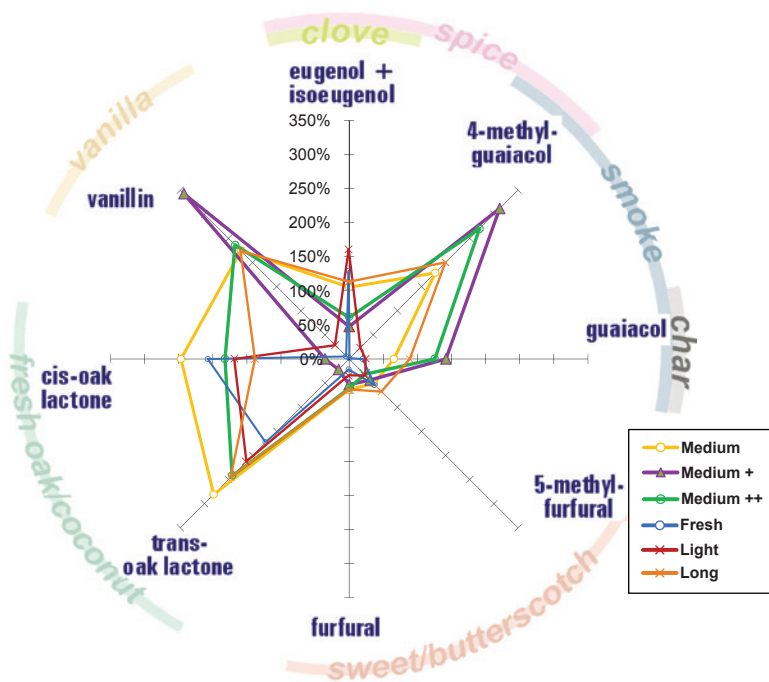
HOW TO USE

- The dosage is from 0.5-10g/L according to the expected profile. Optimum Infusion time is 1-4 weeks.
- Chips Matrix can not pass through pumps and come packaged in infusion bags.
- Chips Matrix are generally used once, during fermentation in batches and/or during tank aging for a slower and softer extraction of the oak components.
- You get the benefit of quick extraction of the mini-chips blended in with the aging effect of standard chips and layered complexity in the wine from the multiple surface area ratios.
- 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	0.5 to 2 months
LIGHT RED	8 to 24 lbs /Kgal	1-3 g/L	0.5 to 2 months
CONCENTRATED RED	16 to 30 lbs /Kgal	2-4 g/L	0.5 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.

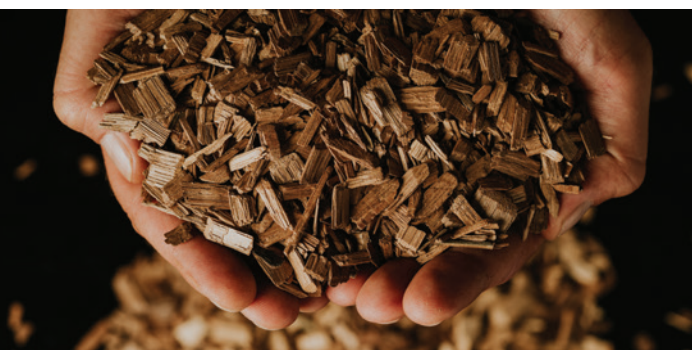
LIGHT Adds complexity on the palate via fresh wood; coconut and subtle clove aromatics. Can be used on more ripened fruit to provide brightness and lift.

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>