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Fruchtsaft- und Weintechnologie

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Oak wood products

- (Toasted) wooden chips, cubes and blocks -

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Technical information and instructions for use

Application purpose:

The targeted treatment of a beverage with oak wood serves to optimize its sensory properties. Compared to its **maturation** under the influence of oxygen during storage in wooden barrels, the effect of wood contact in steel tanks is limited to the extraction of tannins and colorants as well as woody and roasted aromas.

Admission:

Regulation (EC) No. 606/2009 permits the use of "oak pieces" in the preparation of wines of all quality levels except Prädikat wines and in all stages of processing. Wines that are to be declared with a reference to barrique or wooden barrel ageing may not be treated with pieces of wood. The treatment of liqueurs, spirits labeled as such as well as brandy and brandy (here indirectly in the form of an alcoholic extract from wood) is also permitted.

Origin and production:

All SCHLIESSMANN wooden products made of oak are produced by Arôbois in Gagnac-sur-Cère, France. Schliessmann is the exclusive distributor of these products in the German-speaking parts of Europe. **Oak wood products** are made from fresh, high-quality cooper wood from French sessile and English oaks or American white oaks.

Only heartwood of "Staves" quality is used for this; young wood and bark parts are not processed. Before processing, the wood is seasoned in the open air for at least 18 months, as in the production of barrels.

Properties:

Sizes and dimensions

[mm]	Length	Width	Thick
Chips **XS**	*3-8*	*1-2*	*0,5-1*
Chips **M**	*10-12*	*5-8*	*2-5*
Würfel **C**	*10*	*10*	*10*
Blöcke **B**	*30*	*30*	*10*

We offer **chips XS** and **M** untoasted and in the three toasting levels mentioned **overleaf**, **cubes** and **blocks** in medium toasting.

Application / dosage:

If you want to keep open the possibility of recutting, you should only treat part of the drink at first. **Oak wood products** can be added to the beverage directly or in an extraction aid (cotton filter bag or sock) in dosages of 50-500 g/hl. The extraction time is between a few days (**Chips XS**) and two months (**blocks**).

Notes on wine treatment:

For optimum results, the wine, wood product, time of addition, dosage and subsequent storage must be precisely coordinated. Here are some tips:

- ***Which wine?***

Experience has shown that light, fresh white wines and red wines with a weak color do not experience any quality improvement through contact with wood. Ripe, full-bodied, alcohol-rich white wines and full-bodied, structured red wines, on the other hand, can benefit.

- ***Which size?***

While **chips XS** and **M** were toasted completely at the respective maximum temperature, **cubes** and **blocks** are subject to a temperature gradient in their cross-section during toasting, just like barrel staves. This results in a much more varied extract spectrum than a mixture of chips from different toasting stages can impart to the wine.

- ***Which time to add?***

If **wood products** are intended as a source of tannin to strengthen color and structure, they should be used lightly or untoasted at the mash stage or during fermentation. Medium or heavily toasted **wood products** as a source of spicy roasted aromas, on the other hand, are more likely to produce the desired result when added at the young wine stage.

- ***Which Dosage?*** Wood dosages <50 g/hl only strengthen the structure, dosages >200 g/hl cause an additional clearly recognizable aroma, which requires sufficient storage time for harmonious integration.

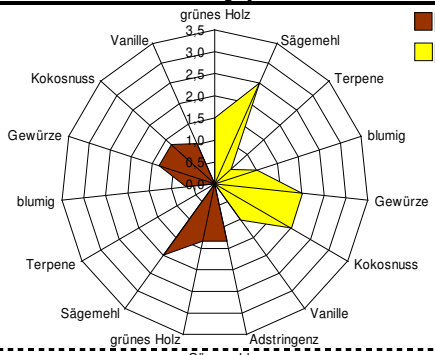
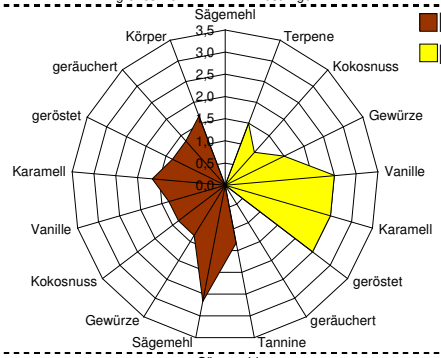
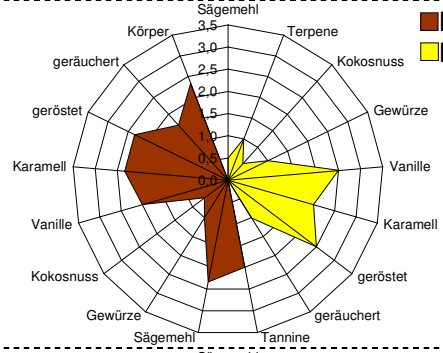
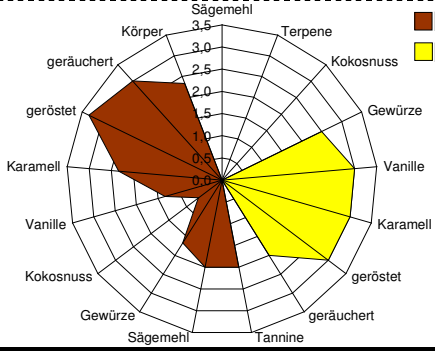
Dosages >400 g/hl also require the wine to be matured for at least two years. For optimum results, oxygen is important at every dosage (e.g. wooden barrel or micro-oxidation).

Storage:

Oak wood products should be stored in a dry, odorless, dark and cool place.

Influence of the toasting stage on the sensory profile of wines treated with it

- Test conditions: Chips M from French oak, dosage 3 g/l, extraction time: 3 weeks -

Toasting stage	Sensory profile	Effect/hints
U **untoasted**		• Strengthening the tannin structure • Stabilization of the red wine color • Enhancement of the fruitiness • Subtle woody note
L **lightly toasted**		• Slight strengthening of tannin structure and body • Flavor rounding, sweetness • Enhancement of fruity aromas • distinct woody note
M **medium toasted**		• Enhancing the fullness • Vanilla and caramel aromas complement the woody character
H **strong toasted**		• Complex flavoring with toast, coffee, roast and smoke aromas