

EXPECTATION & OAK SOLUTION



OAK CHIPS
& GRANULARS



EXHAUSTING
WINE AROMAS



MIMIC BARREL
COMPLEXITY



AROMATIC

CHARACTERISTICS

	CHARACTERISTICS	EXHAUSTING WINE AROMAS	MIMIC BARREL COMPLEXITY	AROMATIC
FRESH	Structure			
BASE	Volume			
SPICE	Spices			
SWEET	Vanilla & Toasted			
SWEET VANILLA	Sweet & Lush vanilla			
INTENSE	Chocolate & Toasted			
AMERICAN BLEND	Coco & Smocked			



STAVES
7
MM

FRESH	Fruit & Structure			
SENSATION	Vanilla & Toasted			
INTENSE	Dark chocolate			
REVELATION	Structure & Complexity			
AMERICAN REVELATION	Fruity & Coco			

STAVES
12
MM

ELITE	Traditional barrel complexity			
DULCE	Soft, Sweet & Light caramel			

STAVES
18
MM

18-XBASE	Mouthfeel			
18-DIVINE	Fruity & Burgundy barrel complexity			
18-XTREME	Coffee & Moka			



OAK STAVES & BLOCKS



INTENSITY



MASKING DEFAULT