



EXPECTATION & OAK SOLUTION

OAK CHIPS
& GRANULARS

STAVES & BLOCKS

	CHARACTERISTICS	EXHAUSTING WINE AROMAS	MIMIC BARREL COMPLEXITY	AROMATIC	SWEET IMPACT	
VARIETAL PROFILE	SOFT	Sweetness & Length			★★★	
	BASE	Volume & Density			★	
	FRESH	Fruit & Freshness				
COMPLEX PROFILE	CHERRY SPICE	Black fruits & Spicy			★	
	SWEET VANILLA	Sweetness & Vanilla			★★★	
	DARK ALMOND	Roasted complexity & Dark chocolate			★	
TRADITIONAL PROFILE	SWEET	Vanilla & Toasted				
	INTENSE	Chocolate & Toasted				
	AMERICAN BLEND	Coco & Smocky				
STAVES 7 MM	FRESH	Fruit & Structure				
	SENSATION	Vanilla & Toasted				
	INTENSE	Chocolat & Volume				
	REVELATION	Structure & Complexity				
	AMERICAN REVELATION	Fruity & Coco				
STAVES 12 MM	ELITE	Traditional barrel complexity				
	DULCE	Sweet essences & Light caramel			★	
STAVES 18 MM	18-XBASE	Volume			★	
	18-DIVINE	Fruity & Elegant Burgundy barrels				
	18-XTREME	Coffee & Moka				

INTENSITY

MASKING DEFAULT