

OENOQUERCUS®

Oak wood for winemaking

French or American oak wood

CHARACTERISTICS

This range of oak wood for winemaking is made up of carefully selected oak chips and products, dried and toasted to give varied flavor profiles to different wines.

The aromas are preserved and the implementation is facilitated thanks to carefully studied packaging.

The products in the **OENOQUERCUS®** range offer significant benefits for enhancing the balance and complexity of wines:

1 / Flexibility, sweetness, fatness and roundness in the mouth, thanks to the release of a number of compounds during toasting.

2/ Volume and structure in the mouth, thanks to oak tannins and macromolecular compounds in the wood.

3/ Aromatic complexity with a wider spectrum of aromas (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes) thanks to the extractable compounds revealed during different toasts.*

The products in the range can be distinguished :

By their size :

- ECLATS or chips for enhanced extraction of all the aromatic compounds in the wood;
- DOMINOS for controlled supply of sweetness and aromatic notes (spices and vanilla);
- STAVES to develop structure and volume in the mouth similar to those from the barrel.

By the origin of the oak wood used : French (FR) or American (US) for the expression of complementary aromas.

By the extent of toasting with various characteristics BOIS FRAIS, CHAUFFE LEGERE, CHAUFFE MOYENNE, CHAUFFE MOYENNE +, CHAUFFE FORTE, CHAUFFE DOUCEUR, CHAUFFE INTENSE. Q1. FR. DUO.

The different heating levels :

- **BOIS FRAIS (BF)** is a specific drying method with no toasting that enhances the wine's fruity sensations and structure, avoids reduction of musts, and stabilises color.
- **CHAUFFE LEGERE (CL)** is a specific long toast that contributes to the sensation of sweetness and volume in the mouth.
- **CHAUFFE MOYENNE (CM)** provides vanilla and fruity aromas, while giving wines great sweetness.
- **CHAUFFE MOYENNE+ (CM+)** is a very slow, long toast, produced by an innovative toasting process that reveals and releases the oak's macromolecular compound.
- **CHAUFFE FORTE (CF)** provides complexity and aromatic richness to wines (mellow woodiness, chocolate, caramel, etc) and sweetness.
- **CHAUFFE INTENSE (CI)** brings fine and elegant toasted notes (Mocha and Chocolate). It underlines the aromatic complexity to bring soft notes in the mouth, structure and length.
- **CHAUFFE DOUCEUR** is a very high toast. This toast provides 'white chocolate' notes and sweetness, and contributes to volume and length in the mouth.
- **Q1** is a blend of several types of toasted and untoasted wood, to obtain mellow, harmonious woodiness.
- **FR** comes from French oak that has undergone a medium toast and medium-plus toast. It provides the wine with structure as well as toasted notes.
- **DUO** combines the highly complementary characteristics of American oak and French oak. It is a medium toast. This formulation highlights the wine's aromas and provides volume in the mouth.

150/2021 – 1/3



THE RANGE

The **OENOQUERCUS®** range is made up of :

The « **ECLATS** » products in different toasts for two types of oak, French (FR) or American (US), to optimise the richness and taste balance of wines

OENOQUERCUS® ECLAT BF

OENOQUERCUS® ECLAT CL FR

OENOQUERCUS® ECLAT CM FR

OENOQUERCUS® ECLAT CM+ FR

OENOQUERCUS® ECLAT CF FR

OENOQUERCUS® ECLAT CI FR

The « **DOMINOS** ») to optimise the wine's sweetness and complexity, and to accompany aging of fine wines

OENOQUERCUS® DOMINO CM FR

OENOQUERCUS® DOMINO CM US

OENOQUERCUS® DOMINO CM + FR

The « **STAVES** » products to optimize slow, continuous dissemination of the oak's complexity, with good aroma stability and color of wines over time

OENOQUERCUS® STAVE Q1 27 mm

OENOQUERCUS® STAVE CL FR 7mm

OENOQUERCUS® STAVE CM FR 7mm

OENOQUERCUS® STAVE CM+ FR 7mm

« Insert barrique »

OENOQUERCUS® INSERT Q1

The insert is made up of 24 ministaves connected by stainless steel wire. The total contact surface is equivalent to 25% of the internal surface area of a barrel, namely 0.25 m²/hL.

INSERT is of interest for use in barrels that have been used for winemaking two or three times. It is inserted through the barrel's bung hole.

The « **SELECTIONS** » : blends of chips with different toasts and from different types of oak

- Winemaking Selection

OENOQUERCUS® SELECTION BC3 (Blanc)

OENOQUERCUS® SELECTION RG7 (Rouge)

OENOQUERCUS® SELECTION SR (Rosé)

- Ageing Selection

OENOQUERCUS® ECLAT DUO

OENOQUERCUS® ECLAT DOUCEUR

OENOQUERCUS® ECLAT FR

OENOQUERCUS® ECLAT Q1



DOSAGE

It is advisable to carry out a few trial runs in order to determine dosages as well as the contact time needed to achieve required objectives.

Dosages vary according to the products and the type of wine to be obtained:

- from 1 g/L to 10 g/L for ECLATS / CHIPS, with a minimum contact time of 5 weeks;
- from 2 g/L to 10 g/L for DOMINOES, with a minimum contact time of 8 weeks;
- from 0.5 g/L to 5 staves/HL for staves, with a minimum contact time of 12 weeks;
- 1 barrel insert per barrel;
- from 0.5 g/L to 10 g/L for SELECTIONS.

INSTRUCTIONS FOR USE

The best times to use the products are:

- ECLATS (CHIPS) : at vatting during fermentation (add the loose chips to the tank). Also used in aging (add the chips in their bags).
- DOMINOES, STAVES : during the devatting and/or aging stage.
- SELECTIONS : on whole cluster harvests, on musts or during alcoholic fermentation. Also used in aging.

The use of oak chips in winemaking, on must or wine, is permitted in the European Union.

The oak chips must come exclusively from trees of the genus *Quercus*. Wood particles must be such that at least 95% by weight are retained by a 2 mm mesh sieve.

The treatment must be recorded in the cellar register. Outside the European Union, consult the legislation in force in your country.

Products in the OENOQUERCUS range are packaged in 5 kg food-grade polyethylene mesh bags overpacked in a 10 kg bag that cannot be split, for easy use of CHIPS, DOMINOES and SELECTIONS, in tanks, with no restrictions, enabling them to be easily recovered after use. The use of mesh bags promotes the dissemination of aromatic compounds.

Place the bags at different heights throughout the tank using synthetic cord to promote excellent dissemination and thorough mixing.

Precautions for use:

Carry out a pump-over every week if dissemination is not uniform throughout the whole volume of wine.

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

- ECLATS, DOMINOS, SELECTIONS : sacs de 10kg non fractionnable contenant 2 filets de polyéthylène de 5 kg.
- STAVES : 27mm : bagged and sold per 10 units / 7mm : bagged and sold per 50 units.
- Insert **barrique** : sold per unit.

STORAGE

Store unopened, sealed packaging away from light in a dry, odor-free environment. Once opened use rapidly.

The information provided above is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its agreement. 150/2021 – 3/3