

## LIGHTOAK A-21

### Medium Toasted Oak Fragments

#### THE PRODUCT

**LightOak A 21:** medium toasted American oak fragments from the main *Quercus alba* forests. Thanks to oven toasting (roasting), precise and homogeneous sensory profiles are obtained with consistent results in aromatic intensity and tannin release.

The wood is selected and purchased in staves, directly from the forest, subjected to a minimum seasoning period of 24 months. Subsequently, it is controlled during all processing phases to ensure the best sensory characteristics, homogeneity and qualitative repeatability.

**LightOak A 21** brings volume to treated wines, enhancing the sweet notes of vanilla and maple syrup.

#### CHARACTERISTICS

**LightOak A 21** enriches wine with ellagic tannins and wood polysaccharides, providing softness, aromatic intensity and taste balance.

It contributes to enhancing notes reminiscent of coconut, spirits fruit and cloves.

#### ROLE ON COLOR

**LightOak A 21** promotes the protection and stabilization of anthocyanins, acting effectively on wine color.

The use of **LightOak A 21** during fermentation\* is recommended for better color stability and intensity results.

\* during fermentation, only on authorized wines.

#### APPLICATION EXAMPLE:

##### BALANCE OBJECTIVE IN RED WINES

50% A21 + 50% F21 - dosage from 200 to 400 g/hl

Provides sweet spicy notes of vanilla and maple syrup.

#### RECOMMENDED DOSAGE

100-300 g/hl according to the characteristics of the must or wine.

#### PACKAGING

10 Kg in Infusion Bags.

*LightOak A 21 complies with the international oenological code. For food and oenological use.*