

LIGHTOAK A NATURE

Non-toasted Oak Fragments

THE PRODUCT

LightOak A NATURE: non-toasted American oak fragments from the main *Quercus alba* forests.

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.

CHARACTERISTICS

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

It contributes to enhancing notes of fresh fruit (pineapple, white melon, vanilla, coconut) and light boisé.

LightOak A NATURE contributes to a significant reduction of herbaceous notes.

ROLE ON COLOR

LightOak A NATURE promotes the protection and stabilization of anthocyanins, acting effectively on wine color. The use of LightOak A NATURE during fermentation* is recommended for better results on color stability and intensity.

*during fermentation, only on authorized wines.

APPLICATION EXAMPLE:

ARIETAL WHITE WITH FRUITY NOTES

100 g/hl of LightOak A Nature + 100 g/hl LightOak FLOWER.

Fermentation in the presence of A Nature combined with FLOWER produces wines with sweet and floral aromas both on the nose and in the mouth. Excellent contribution to reducing herbaceous notes and increasing volume in the mouth.

Biotechnology to combine: Yeast: AWRI R2; 1st Activator: Provital Thiol.

RECOMMENDED DOSAGE

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

PACKAGING

10 Kg in Infusion Bags.

LightOak A NATURE is also available in "PAILLETES" format in 10 Kg bags.

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