

LIGHTOAK STAVES A

THE PRODUCT

The **STAVES A** are made of American oak from the main forests of Quercus Alba. The wood is selected directly in the forest and controlled during all processing phases to ensure the best sensory characteristics, homogeneity and qualitative repeatability.

The staves are designed for aging in tanks. They slowly release during the month a very fine “woody” character, melted and harmoniously integrated into the wine.

CHARACTERISTICS

The **STAVES A M-AROMA** brings complexity and structure, preserves the characteristics of the fruit, preserves varietal characters with anti-reductive and anti-oxidative effects. Stabilizes the color point and prepares for aging. Gives roundness, richness, depth and an enrichment of the aromatic structure to the wine with notes of walnut, vanilla, coconut, cappuccino and almond.

The **STAVES A M-STRUCTURE** brings complexity and structure, preserves the characteristics of the grape, anti-reductive effect, protects against oxidation, stabilizes and protects the wine color. Gives softness and roundness in the mouth, volume and light tannins with notes of coconut, caramel, vanilla, exotic fruits, cinnamon and honey.

The **STAVES A +3 INTENSE** bring complexity, preserve the characteristics of the fruit, maintain varietal characters with anti-reductive and anti-oxidative effects. Stabilize the color point and prepare for aging. Increase the complexity and character of the wine, improving its aging potential. Give notes of coffee, dark chocolate, toasted hazelnuts, cocoa and grilled bread.

USAGE DOSAGE

1-4 staves/hl

CONTACT TIME

3-6 months

PACKAGING

Food-grade aluminum packs of 30 pieces

The STAVES A M-AROMA, M-STRUCTURE and +3 INTENSE comply with the international oenological code.