

STAVES F

THE PRODUCT

The **STAVES F** are made of French oak from the main forests of *Quercus sessilis*. 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 F M-AROMA** brings complexity and structure, preserves the characteristics of the grape, anti-reductive effect, protects against oxidation, stabilizes and protects the wine color. LightOak F M-AROMA increases sweetness, structure, length and roundness. Increases balance and finesse. Brings sensations of vanilla, mocha, toasted bread, chocolate and slightly spiced notes.

The **STAVES F M-STRUCTURE** helps develop complexity, balance and volume. Stabilizes the color point. Preserves varietal characters with anti-reductive effects. Helps the maturation process. Increases the perception of sweetness, increases the sensation of structure, length and roundness, increases balance and finesse. Highlights the fruity characteristics of the wine and brings sensations of coconut, vanilla and light caramelization.

The **STAVES F + 3 INTENSE** brings complexity and structure, preserves the characteristics of the grape, anti-reductive effect, protects against oxidation, stabilizes and protects the wine color. Brings structure, strength and length conferring sensations of spices, smoke, toasted bread, chocolate, caramel, mocha.

RECOMMENDED DOSAGE

1-4 staves/hl

CONTACT TIME

3-6 months

PACKAGING

Food-grade aluminum packs of 30 pieces

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