

GRANULARS



XtraChêne Granulars are designed to release oaky notes as soon as the alcoholic fermentation process begins, the aim being to preserve and restore the balance of harvested grapes.

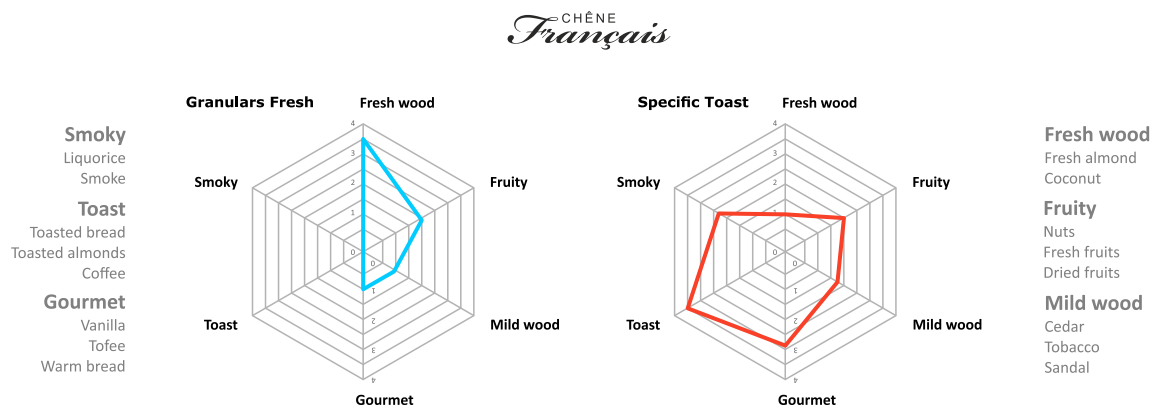
French oak Granulars Fresh

The aromatic contribution provided by Fresh Granulars is elegant and discrete. Fresh Granulars maintain the fruity character of wines and temper their green-tasting properties. They also help to stabilize the colour of red grapes during the vinification process. The smooth and ripe tannins produced by this process are noticeable on the palate. The result is a meatier wine, plenty of body on the mid-palate and a bolstering of the wine's fruity aromatic potential.

French oak Granulars Specific Toast

Specific Toast Granulars play an important part in the vinification process of not entirely ripe red grapes. They soften the green taste and improve on the general quality of the wine. Their wide range of aromas add complexity.

Aromatic profile:



Technical information

Size: oak fragments measuring approximately 5 mm.
Displacement: 2 litres per kg.

Packaging

10 kg food-grade polyethylene bag containing bulk product; fresh Granular oak is also available with two 5 kg infusion bags.

Instructions for use

Dosage: 1 to 4 g/l
XtraChêne Granular oak is put in direct contact with must or freshly harvested grapes for 2 to 4 weeks.

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XTRACHÊNE

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