

STICK 22.90

OAK FIRE



XtraChêne Sticks 22.90 Terroir and Quattro were created to add complexity and finesse to wines subject to lengthy maturation processes. We have developed an oak fire roasting tool specifically for this range. And oak is selected to ensure that this toast level reveals the full natural potential of the wine.

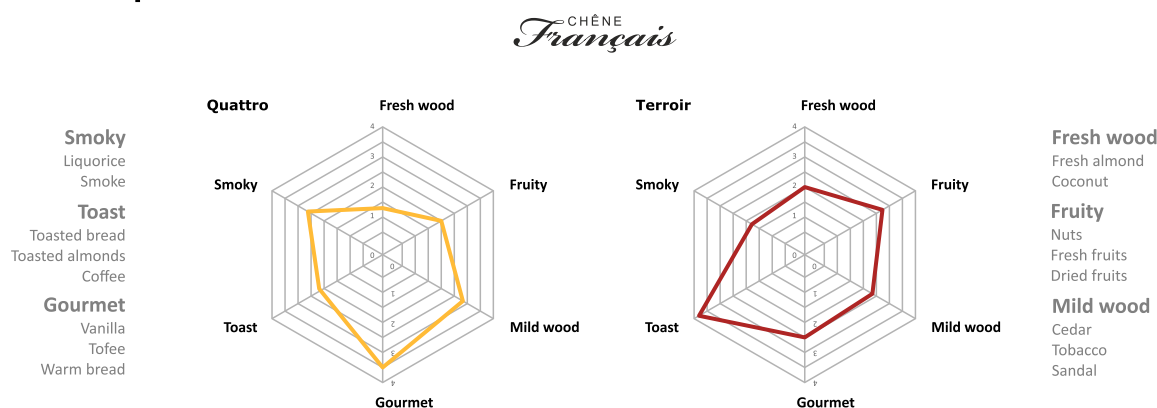
French oak Sticks 22.90 Terroir

Sticks 22.90 Terroir reinforce the structure of the wine and add volume and silky tannins to the mid-palate. Length on the palate is increased and the finish is persistent. To the nose, the freshness of the wine is remarkable and the contribution is very elegant, with a comprehensive range of aromas.

French oak Sticks 22.90 Quattro

Sticks 22.90 Quattro add sweetness and fill the mid-palate with ripe-tasting tannins. On the palate, the length of the wine is remarkable with enhanced aromatic persistence. To the nose, aromas of soft wood and pastry prevail.

Aromatic profile:



Technical information

Size: XtraChêne Stick 22.90 has a square 22 mm base and is 90 cm long.
 Displacement: 0.5 litres per Stick 22.90.
 Surface area: 800 cm²
 Weight: from 250 to 280 grams according to toast level.

Packaging

Food-grade cardboard box containing 40 x Sticks 22.90 linked together to form 2 packs of 20 units each.

Instructions for use

Dosage: 1 to 4 Sticks 22.90 per hl.
 XtraChêne Sticks are put in direct contact with must or wine through immersion, for a minimum of 6 months.

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XTRACHÊNE

Membre de
CHÊNE & C^{ie}

