

STICK 22.90

Fermentation and aging

Box of 40 sticks

CHÊNE
Français
L M M+ Q T
AMERICAN
OAK
S



Origin, seasoning and toast levels

XtraChêne Sticks 22.90 are made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*) and American oak (white oak – *Quercus alba*).

The French oak is naturally open air-seasoned for a minimum of two years and American oak for a minimum of three years.

The following toast levels are available:

- French oak:
 - convection: Light (L), Medium (M) and Medium plus (M+)
 - oak fire: Quattro and Terroir
- American oak: Specific (S) toast level through convection

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.

Sticks are put in direct contact with must or wine through immersion, for a minimum of 6 months.

Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

- 2,4,6 trichlorophenol	< 0,005 µg/g
- 2,3,4,6 tetrachlorophenol	< 0,019 µg/g
- pentachlorophenol	< 0,019 µg/g
- 2,4,6 tribromophenol	< 0,005 µg/g
- 2,4,6 trichloroanisole	< 0,001 µg/g
- 2,3,4,6 tetrachloroanisole	< 0,002 µg/g
- pentachloroanisole	< 0,019 µg/g
- 2,4,6 tribromoanisole	< 0,001 µg/g

GMOs, allergens, natamycin

XtraChêne Sticks are guaranteed GMO-free, do not contain allergens or natamycin, and have not been subjected to any form of chemical treatment whatsoever.

Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1831/2003, EC 1831/2003 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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Membre de
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