

Complex, deep and harmonious.
Light oak on the palate characterizing itself by its delicacy and its holding.

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| Wood : | French Oak (Quercus petraea l. / Quercus robur l.) |
| Seasoning : | 36 month air dried |
| Specifics : | Oak selection - low tannin potential |
| Size : | Large - 2 cm |
| References : | L30 : low tannin potential Oak – untoasted L32 : low tannin potential Oak – « Fruité » toasting L33 : low tannin potential Oak – « Vanillé » toasting L34 : low tannin potential Oak – « Épicé » toasting |
| Usage : | full vinification Post fermentation |
| Dosage : | 200 - 500 gr/hl for reds. 50 - 200 gr/l for whites and rosés |
| Timing : | 1 to 3 months in post fermentation |



Can be used in organic wines - certified by Ecocert (CE & NOP)

www.intrant.bio

Packaging : infusion bag of 10 kg (22 lbs)

