



Oak Avantage® American Granular Oak

Description:

Oak Avantage American Granular Oak offers the classic aromas and flavors of American Oak, but in a more refined and elegant style. This seasoned American Oak has been air dried for 18 months before being granulated to a uniform particle size, and toasted.

Uses & Benefits:

- ◊ Can be added throughout the winemaking process
- ◊ Coarse granular size can be added directly to wine or through an infusion bag
- ◊ Ideal tool for touching up final oak character
- ◊ Can be added during barrel aging and will come out easily during barrel cleaning
- ◊ Sophisticated flavor profile makes this an ideal addition to finished wines

Dose Rate: White Wines5 - 20 lbs / 1000 gallons
 Red Wines5 - 30 lbs / 1000 gallons

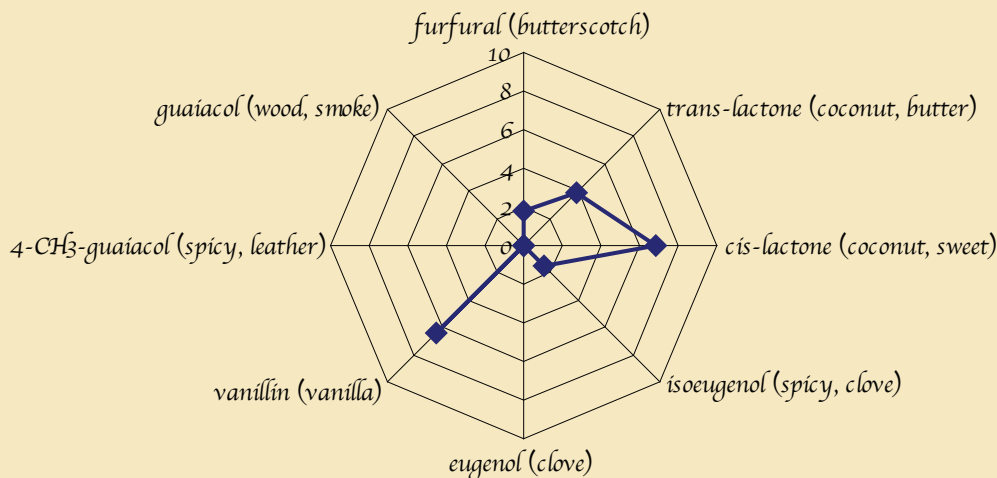
Package Size: 44 lb bag

Particle Size: 63% > 2 mm
 33% 2.0 - 0.5 mm
 4% < 0.6 mm

Toast Level: Medium Toast

Flavor Components:

- ◊ 18 month drying process creates a more delicate and sweeter oak character
- ◊ Aromatic notes of vanilla and caramel contribute an intense and rich creaminess to mouth feel
- ◊ Flavor profile finishes with sweet tropical fruits of pineapple and coconut



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