



Oak Avantage® American Oak Chips



Description:

Oak Avantage American Oak Chips are sourced from the highest quality staves that have been air dried for 18 months. The staves are cut to a uniform size, and then toasted to maintain delicate flavors and aromas.

Uses & Benefits:

- ◊ Can be added to stainless steel tanks as an alternative to barrel aging
- ◊ Coarse nature of chips make this an ideal tool for winemakers who have been recently introduced to the use of barrel alternatives
- ◊ Chips may be added directly to the wine or "steeped" via a food grade bag
- ◊ Excellent tool for "revitalizing" old or aging barrels
- ◊ Commonly used during fermentation

Dose Rate: White Wines5 - 15 lbs / 1000 gallons
 Red Wines10 - 30 lbs / 1000 gallons

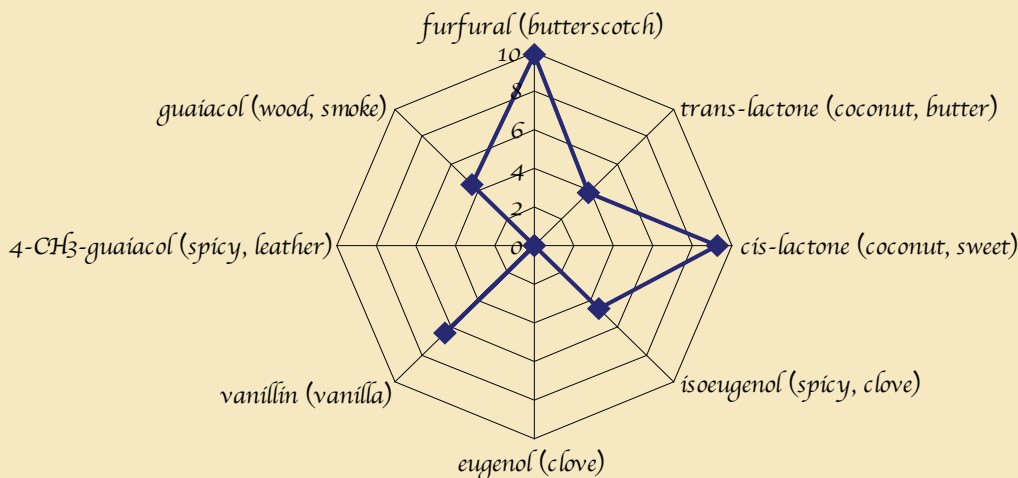
Package Size: 25 lb bag

Particle Size: 97% > 2 mm
 3% 2.0 - 0.5 mm

Toast Level: Medium Toast

Flavor Components:

- ◊ High levels of furfural offer distinct butterscotch characteristics
- ◊ Aromatic notes of smoke and spice
- ◊ Hints of vanilla, coconut and maple round out this very unique flavor profile



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