

Toasted Oak-Mor is sourced from select American White Oak (*Quercus alba*) that has been processed to a medium plus toast level. This Granular Oak was one of the first barrel alternatives to enter the market and has remained a favorite tool for many winemakers for over 30 years.



USES & BENEFITS

- Toasted Oak-Mor can be used during fermentation or added to finished wines
- Unique toasting process increases aromatic components while reducing harsh and bitter tannins
- Often used to add complexity and finesse to wine flavors and aromas
- As with all of our granular products, Toasted Oak-Mor will not damage pumps

DOSE RATES*: White Wines 5 - 20 lbs / 1000 gallons
Red Wines 10 - 30 lbs / 1000 gallons

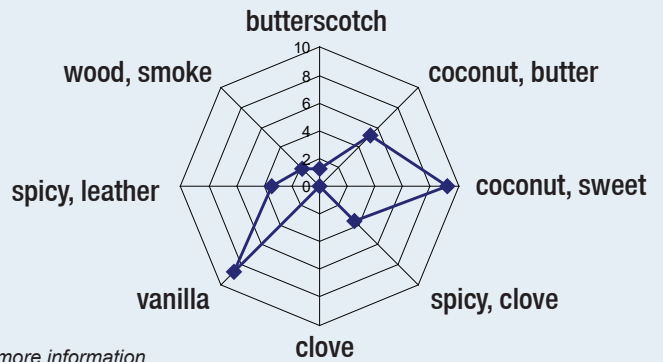
PACKAGE SIZE: 40 lb bag
Bulk: 10 lb Infusion Bags (53/pallet) or 800 lb tote

PARTICLE SIZE: 20% 0.5 - 2.0 mm
80% < 0.5 mm

TOAST LEVEL: Medium Plus Toast

FLAVOR COMPONENTS

- Classic American Oak Flavors of butterscotch and vanilla
- Toasting process produces high levels of sweet whiskey lactones
- Offers notes of spice and clove, and finishes with fruit and coconut



*Dose rates are application dependent. Please contact a Gusmer representative for more information.



Important Note: Gusmer Enterprises, Inc. provides this information to the best of our knowledge. This information does not claim to be complete and Gusmer Enterprises, Inc. cannot assume liability for improper use. All users are advised to test products to meet their specific needs.