

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
- 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 wine

DOSE RATES*: White Wines5 - 20 lbs / 1000 gallons
Red Wines5 - 30 lbs / 1000 gallons

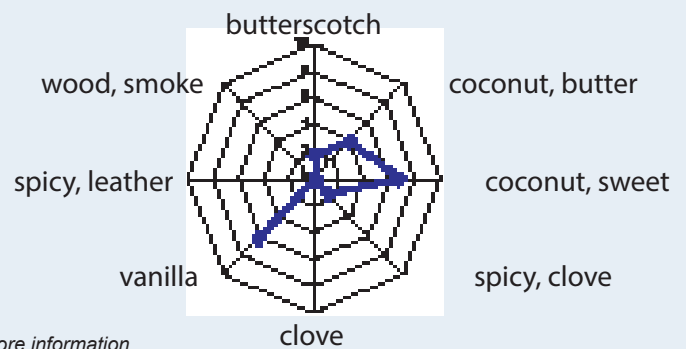
PACKAGE SIZE: 44 lb bag

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



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



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