

Oak Aantage 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 RATES\*:** White Wines .....5 - 15 lbs / 1000 gallons  
Red Wines .....10 - 30 lbs / 1000 gallons

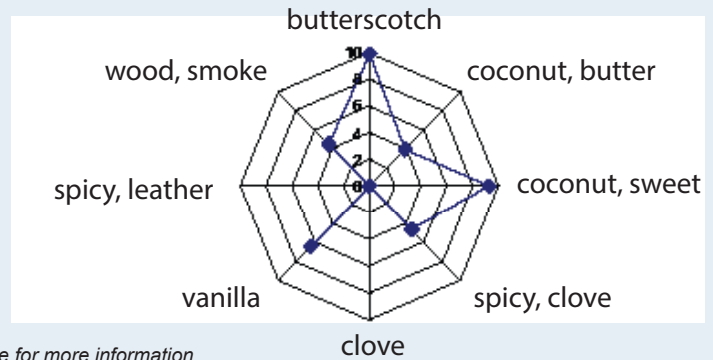
**PACKAGE SIZE:** 25 lb bag

**PARTICLE SIZE:** 97% > 2 mm  
3% 0.5 - 2.0 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



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



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