

Premium Oak-Mor is made from select American White Oak (*Quercus alba*) chosen for qualities that enhance and complement flavors and aromas of fine wines. This Granular Oak has undergone a light toasting that provides a smooth and rich flavor.



**USES & BENEFITS**

- Flash toasting process produces classic American Oak flavors
- Excellent tool to reduce astringency and soften young wines
- Assists in controlling vegetal notes during fermentation
- Commonly used in an oak blending wine program
- Granular form allows for rapid extraction of desirable flavors

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

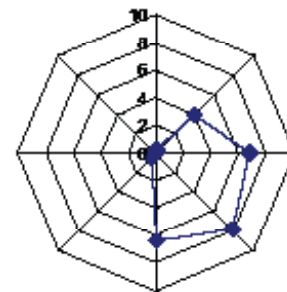
**PACKAGE SIZE:** 40 lb bag  
Bulk: 10 lb Infusion Bags (53/pallet) or 800 lb tote

**PARTICLE SIZE:** 37% 0.5 - 2.0 mm  
63% < 0.5 mm

**TOAST LEVEL:** Light Toast

**FLAVOR COMPONENTS**

- High levels of eugenol and isoeugenol produce flavors of spice and clove
- Low levels of toasted components, allowing minimal smoke/wood character
- Hints of coconut and butter contribute a rich creaminess to the mouth feel



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



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