



# CHIPS

- Increases palate volume
- Provides sweetness and tannin contribution
- Intensifies and respects fruit expression
- Helps stabilise colour and protects wine from oxidation
- Reduces vegetal characters
- Fast extraction and integration of oak and wine

Wine Style/Variety	Fermentation	Maturation
White wine	0.5 - 4g/L	1 - 2g/L
Red wine	1 - 5g/L	1 - 5g/L

## Selection

French and American Oak  
 Odyse M, M+  
 Ambrosia sweet, complex and intense

## Dimensions

Irregular chip with average length 15mm.

## Format

Food grade polyethylene infusion bag (tea bag) with fixation loops at corners.

## Weight

10kg with 2 x 5kg tea bags

## Pallet Quantity

20 bags (200kg)

## Uses

One

## Installation

The flexible formats allow insertion into tanks of all types and capacity.

## Contact Ratio

4-5g/L for 100% new oak equivalence.

## Application Stage

Fermentation, maturation and for freshening up wine pre-bottling.

## Application Period

1-4 months with minimum extraction time during maturation of 30 days.

## Application Advice

5 minute soak in non-chlorinated water prior to addition to the wine.