



# MINISTAVES

- Provides aromatic complexity while respecting fruit expression
- Improves mouthfeel and structure giving finesse
- Excellent integration and delicate ageing
- Combine with micro-oxygenation to elevate the results

% New Oak (barrique equivalent)	No. staves required per 1000L of wine	
	Actual Rate	Initial Rate
15%	12	6
20%	17	8
25%	21	10
30%	25	12
50%	41	21
75%	62	31
100%	83	41

## Selection

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

## Dimensions

950 x 50 x 7mm

## Format

20 staves per pack arranged into to 2 x 10 fan pack with holes and stainless wire.

## Weight per stave (+/-20g)

French 220g, American 250g

## Pallet Quantity

120 units

## Uses

1-2

## Period of Use

3-6 months

## Application Stage

Fermentation and Maturation

## Installation

Supports any installation method - fan system, stacking system, curtain system, loose.

## Contact surface (m<sup>2</sup>/unit)

0.11m<sup>2</sup>; 83 staves per 1000L for 100% new oak equivalence.

## Application Period

3-12 months with minimum extraction time during maturation of 90 days.

## Application Advice

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

## Calculations

Wood-to-wine contact ratio of 100% is based on a standard 225L barrel, with a total contact surface of 2.06m<sup>2</sup> or 109.22L/m<sup>2</sup>.

## Initial Rate

Recommended rate based on organoleptic assessment and years of experience.

For maturation we suggest starting with the "initial" amount of staves per 1000L, then leaving for 90 days before assessing oak impact and adding more staves if required up the "actual" amount.