



BARREL INSERTS (ZIG-ZAGS)

- Provides freshness to neutral barrels giving positive oak contribution
- Intensifies the character and aromatic expression
- Excellent integration with assistance given by the old barrel
- Traditional slow and gradual extraction

Selection

French and American Oak

Odyse M, M+

Ambrosia sweet, complex and intense

Dimensions

1 stave = 250mm x 30mm x 11mm

Format

20 pairs of staves enclosed in a PE mesh allowing easy insertion and extraction.

Staves are assembled using food grade plastic connectors. A stainless steel screw-spring allows to fix it to the bung. Staves are also enclosed in a PE netting sock for ease of removal from barrel.

Weight per set (+/- 0.2kg)

French Oak 2.4kg, American Oak 2.7kg

Pallet Quantity

150 units

Uses

2-3

Installation

Through the bung hole. Adaptable to any barrel type and capacity. Easy to install and remove.

Contact Ratio

Approx 40% new oak barrique equivalent.

Application Stage

Maturation and Barrel Fermentation.

Application Period

3-18 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
- Barrels must be in optimal sanitary conditions for the application of Zig-Zag
- We advise removing 10L of wine during the installation of the system to avoid overflow
- To assist with easy removal, the Zig-Zag should be extracted while the barrel is full of wine (or water)
- Wood-to-wine contact ratio of 100% is based on a standard 225L barrel, with a total contact surface of 2.06m² or 109.22L/m²