



RICE & POWDER

- Increases palate volume and provides sweetness
- Intensifies and respects fruit expression
- Helps stabilise colour and protects wine from oxidation
- Reduces vegetal characters
- Fast extraction and integration of oak and wine
- Vintage Rice & Vintage Powder are unique blend of untoasted and toasted French and American oak

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

Selection

Rice & Powder - French and American Oak. Odyse M, M+

Vintage Rice & Vintage Powder - blend of untoasted and toasted French and American oak

Dimensions

Rice & Vintage Rice - Irregular chip ave length > 2mm

Powder & Vintage Powder - Ultra-fine flour

Weight

15kg

Pallet Quantity

20 bags (300kg)

Uses

One

Installation

Addition into tanks of all types and capacity.

Contact Ratio

3-4 g/L for 100% new oak equivalence.

Application Stage

At crush or during fermentation.

Application Period

1-4 months with minimum extraction time during maturation of 15-30 days.

Application Advice

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