



emanation

by MARCHIVE

# STAVES

Precise and elegant aging



# Staves 7

37 x 2,56 x 0,28 in (940 x 65 x 7mm)

# Staves 12

37 x 2,56 x 0,47 in (940 x 65 x 12mm)

# Staves 18

37 x 2,56 x 0,7 in (940 x 65 x 18mm)

// LONG AGING

## OAK FIRE TOASTED

Offers a reproducible and consistent oak profile

Improves the mouthfeel

Widens the aromatic palette resulting from the toast

Respects the fruit of your wine

Helps improve integration of the oak influence

Intensifies the character and the aromatic expression

### DOSAGE

According to the objectives and the style of wine you want to achieve

**3 STAVES 7 / HL**

**2 STAVES 12 / HL**

**1,5 STAVES 18 / HL**

According to the characteristics of your fruit and the style of wine you want to achieve

### USE

On red wine and white wine

After **racking**,  
On **finished wines** :

With the help of an adapted system of installation or by placing the infusion bag directly into the tank

(Installation sheet on request)



### CONTACT TIME

According to the objectives and the style of wine you want to achieve

**Fermentation time**



**STAVES 7 : 6 TO 8 MONTHS**  
**STAVES 12 : 8 TO 10 MONTHS**  
**STAVES 18 : 18 MONTHS**

According to the characteristics of your fruit and the style of wine you want to achieve

### ORIGIN

**FRENCH OAK OR AMERICAN OAK**

Meticulous selection of finest quality oak staves, which are seasoned in the open air

### PACKAGING

**STAVES 7** Pack of 20 units

**STAVES 12** Pack of 20 units

**STAVES 18** Pack of 10 units

### QUALITY AND TRACEABILITY

We guarantee that the wood can be traced back to its forest of origin. Each product is identified and monitored during every stage of production by a batch number. These traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

### PROVIDED UPON REQUEST

- Certificate of compliance and MSDS.
- Physio-chemical analyses\* : benzo(a)pyrene and microbiological : Haloanisoles (TCA,TeCA,PCA,T-BA), Halophenols (TCP,TeCP,PCP,TBP)

### STORAGE

Store in original packaging in dry, cool place

### AFTER OPENING

1 Month

**NOT OPEN**

1 year

Toasting available

Light

Medium

Respect

Heavy