



emanation

by MARC HIVE

ZIG-ZAG

Complexity and finesse brought
by the oak



Zig-Zag

10 "x 1 "x 1/2 " (250 x 25 x 12 mm)

// BARREL SYSTEM

OAK FIRE TOASTED

Toasting available

Light
Medium
Respect
Heavy

Reinforces the contribution of oak from your aging barrels

Extracts slowly and gradually

Brings sweetness

Intensifies the character and aromatic expression

Helps improve integration of the oak influence

DOSAGE

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

OAK CHAIN: 18 PIECES (LINKS)

Equivalent 18 % new oak - 225 l barrel

OAK CHAIN: 34 PIECES (LINKS)

Equivalent 33 % new oak - 225 l barrel

According to the nature of the must or the wine.

USE

On red wine and white wine

During **vinification**, during **aging** :
Insert the Oak Chain into the barrel with its silicone bung



CONTACT TIME

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

Fermentation time



18 OR 34 PIECES (LINKS)
6 TO 12 MONTHS

ORIGIN

FRENCH OAK OR AMERICAN OAK

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

PACKAGING

Set of 18 or 34 pieces

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

6 Months