

OAKPLUS FLOUR

WINEMAKER PRODUCT



BINDS COLOR & **ENHANCES TEXTURE**
ADDS **NON-AGGRESSIVE** TANNIN



OakPLUS French Oak Flour assists in masking vegetal overtones, also known as perizines binding color and enhancing texture. The feel in the mouth is bigger, with a touch of non-aggressive tannin. The oak flavor is indiscernible, but the backbone of oak tannin and structure is present, making the future of the wine bigger and fuller.

Ideal for addition at the hopper or poured into the fermenter before or during fermentation, its small particle size makes for easy processing and removal.

The suggested addition rate at harvest is 2.5 pounds per ton.

OAK & TOAST

*Toasting, Drying
& Production Facility
in Sonoma's Carneros
Wine Region*



PREMIUM FRENCH OAK (*Quercus Sessilis*) – Naturally Seasoned for 24 months & Proprietary Toasting
Available Toast Level: House Toast – Oak Origin: Central France

GRAIN SELECTION

Barrel quality, premium tightly grained

USE

Added to the hopper or poured into the fermenter before or during fermentation

ADDITION RATE

Suggested ratio range from 2.5 to 7 lbs per ton of grapes

CONTACT TIME

Extraction in 2 to 5 days

SIZE

Granular

PACKAGING

22 lb/10 kg plastic bags

Innerstave®

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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