

TANK STAVES

WINEMAKER PRODUCT





STRUCTURE FOR AROMATIC INTEGRATION & COMPLEXITY
BARREL QUALITY, **PREMIUM** TIGHTLY GRAINED



Innerstave Tank Staves, intended for use in any wine tank, are tailored for winemaker's needs on an individual basis. These staves are compatible with stave boxes, stacking systems or any other custom system that requires a shorter stave. They can be used in every phase of the winemaking process.

They are available in 39" length, 4" width and 5/16" thickness – with or without holes, based on your structure requirements.

OAK & TOAST <i>Toasting, Drying & Production Facility in Sonoma's Carneros Wine Region</i>	 PREMIUM AMERICAN OAK (<i>Quercus Alba</i>) – Naturally Seasoned for 24 months & Proprietary Toasting Available Toast Levels: Medium & Medium Plus – Oak Origin: Midwest USA
	 PREMIUM FRENCH OAK (<i>Quercus Sessilis</i>) – Naturally Seasoned for 24 months & Proprietary Toasting Available Toast Levels: Light, Medium, Medium Plus, Plus Plus – Oak Origin: Central France
GRAIN SELECTION	Barrel quality, premium tightly grained
USE	During fermentation and elevage
ADDITION RATE	1 stave per 8 gallons is equivalent to 100% new barrel impact
CONTACT TIME	Intended for long term use – Full extraction after 24 months
SIZE	39" x 4" x 5/16"

Innerstave[®]

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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