## OAK-CI-IAINS

## OakWise

for beverages

## Oak Wise Commitments

- Raw material of high quality sourced from the same forests as for barrels
- Technical and customized advice by our team of specialists
- Consistency achieved by total control of the production process
- Full traceability guaranteed from raw material to finished products delivered



FR US

UNTOASTED HOUSE CLASSICO HIVAN COMPLEX MOCHA FIRE TOAST MEDIUM FIRE TOAST MEDIUM+

Additional option available:

Barrel Extract: filling the pores of the wood to optimize the contact wine / wood, as for barrels.



**Barrel Insert** of 9 links of 2 mini staves, size 9 x 30 x 300 mm equal to 50% barrel inner surface

Origin: French and American oak

Range: 34 organoleptic profiles

## OakWise

for beverages

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