



WineStaves – Oak-wood fire toasted

For exceptional wine aromas



WineStaves from 2B offer winemakers an unique, economical alternative to wooden barrels.



The unique production process

The **WineStaves** are made from the same selection and quality of French oak wood as the Tonnellerie Orion barrels. The wood is naturally dried and open air seasoned for at least 26 months to remove polyphenols. In a specially developed process, the **WineStaves** are then gently toasted over an open oak fire.



Future-oriented and ecological

The wood for Staves of **2B** originates from sustainable forestry and is PEFC certified. More information are available on: www.pefc.de

Very close to the barrel!

- ▶ The **WineStaves** are an ecological and economical alternative for white and red wines.
- ▶ The optimal integration of the wood into the wines ensures a unique aroma with a low carbon footprint.
- ▶ **WineStaves** can be added in the mash, juice or even in the wine.
- ▶ Compared to a wooden barrel, staves have a much larger surface area. The desired sensory result can thus be achieved by reducing the use of wood.
- ▶ Addition Rates: Depending on the desired type of wine, the amount varies between 0.5 and 3 staves/ 100 l for a period of 6 to 14 months. A regular sensory check of the desired result is always recommended.
- ▶ The sensory effect ranges from "kissed from wood", to wines such as the well-known South African "Chocolate Pinotage", which can show notes of dark chocolate and coffee.



MEDIUM

MEDIUM+
sweet



Added value that inspires

- ▶ Colour stabilisation by increasing the elag tannins is one of the benefits for expressive and strong character red wines.
- ▶ The use of oak-wood enhances the wines and shows itself in a wider range of aromas, which gives the wines more "backbone" and the promotion of a pleasant fruit sweetness.
- ▶ The WineStaves of 2B promote the aroma and the nuances of each grape variety.
- ▶ WineStaves are extremely hygienic and easy to use.

Stave size:
950 x 50 x 16 mm



2B Additional Benefit:

After the use in winemaking, WineStaves are suitable as high-quality and aromatic barbecue wood.



Do you have any questions or requests?

Please call the 2B experts for advice:

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We will be pleased to support you.

YOUR LOCAL PARTNER

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