

HIGH QUALITY OAK CHIPS FOR AGEING OF RED AND WHITE WINES

► The intelligent alternative for oak management in winemaking

WineChipz is a new generation of high-quality alternatives for vinification of white and red wines. WineChipz are produced from French oak which is matured minimum 24 months in open air and subsequently submitted to a special and gentle Convection Toasting process in order to reach the desired level of toasting. This unique production process guarantees a precise and uniform toasting. WineChipz is produced exclusively for 2B, following our strict quality control which ensures a consistent and outstanding product quality.

- Produced exclusively for 2B from high quality Oak - matured minimum 24 months in open air
- Environmentally and resource-friendly, produced only from certified sustainable forestry
- Absolute uniform convection toasting
- Complete integration of Flavours in wine, no negative off flavours
- Supports the colour stability and intensity in red wines during the fermentation
- Significant cost savings due to low dosage rates, 0.25 – 2 g/l

► Properties

WineChipz is our entry level product using the Convection Toasting Technology. We recommend using WineChipz only during fermentation. In the further vinification processes: lees, MLF and maturation in tanks we recommend the well-proven WineBlox. The main advantages using WineChipz is the very easy dosage and speed; already after only few weeks after addition a notably difference can be detected. The ellagitannins present in WineChipz supports the colour stability and intensity in red wines during the fermentation. In addition WineChipz, create a well-balanced tannin profile, which improves and supports the structure of the wine. The liberation of aromatic phenolics and polysaccharides promotes a pleasant fruity sweetness.

► Dosage and application

WineChipz are chips from French Oak coming from certified sustainable forestry. WineChipz is supplied in airtight aluminium foil bags.

Before use we recommend to rinse the chips shortly in clean water to remove potential wood dust (sawdust) produced by the chips rubbing together in the packaging. Make sure you use distilled or filtered water that has no chlorine in it so as not to impart any chlorine flavour to your chips.

WineChipz can be added to the juice or mash or to the wine. It is important to ensure a homogeneous distribution. The minimum period is one week, however the optimal results are achieved with a contact time between 1 - 2 months.

► Packaging

WineChipz is packed in a 10 kg aluminium foil bag, ready to use according the recommendations provided regarding dosage and application.

WineChipz are available in following toasting grades:



► In Weißwein

Type	Vinification in Stainless steel tanks	Vinification in oak barrels
WineChipz light	25-50 g/hl	25 g/hL
WineChipz medium	25-50 g/hl	50-100 g/hL
WineChipz medium +	-	50-100 g/hL

► In Rotwein

Type	Vinification in Stainless steel tanks	Vinification in oak barrels
WineChipz light	25-50 g/hl	50-100 g/hL
WineChipz medium	50-100 g/hl	100-200 g/hL
WineChipz medium +	-	100-300 g/hL

► Shelf life

There is no given shelf life for WineChipz.

We strongly recommend using unopened bags within 3 years from production date. We recommend using opened bags within a short period and to store opened bags airtight and in a dry and odour-free environment.