

WineChipz

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 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 **WineChipz**. 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** support 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 in airtight aluminium foil bags.

Before use we recommend rinsing 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.

► for white wine

| 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 |

► for red wine

| 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 |

► Packaging

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

WineChipz are available in following toasting grades:



► 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.



Disclaimer:

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