



NADALIÉ

OAK
ADD INS

PRODUCT GUIDE
and
TECHNICAL INFORMATION

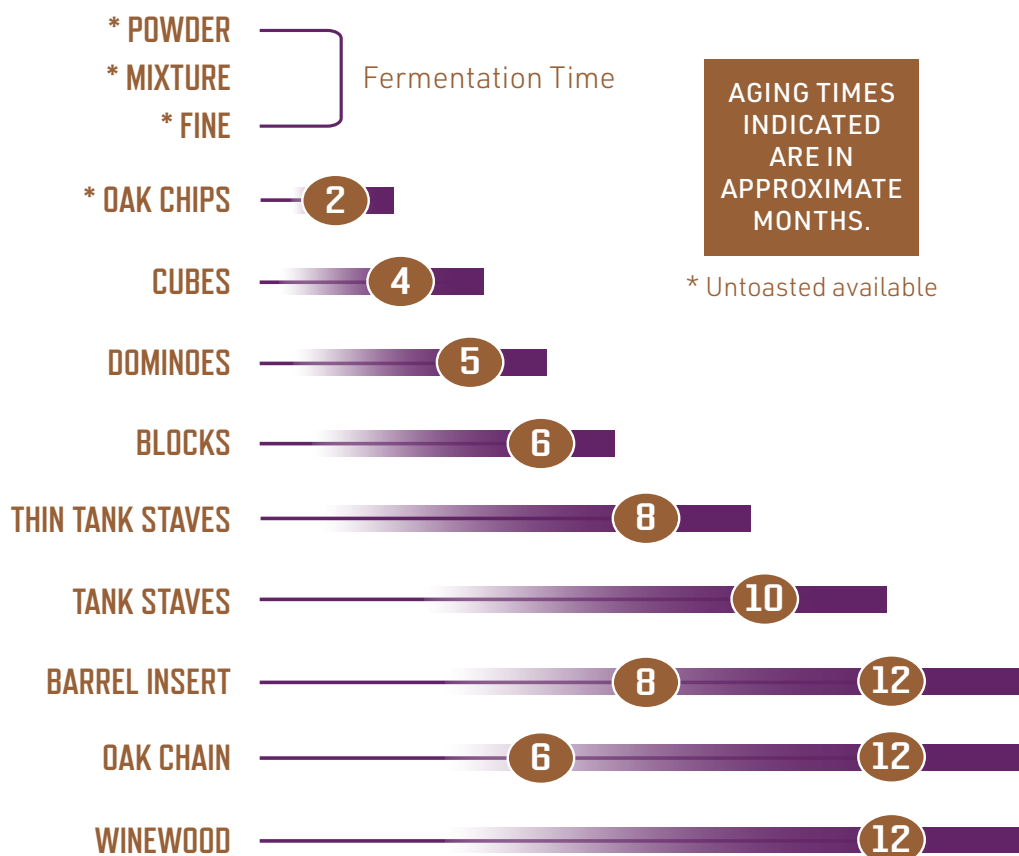
PRODUCT AGING TIMES AND TOASTING LEVELS

We start with a meticulous selection of the finest quality oak staves, which are open air-seasoned for a minimum of 24 months in our wood yards.

PROVIDED UPON REQUEST:

- Physio-chemical analysis*: benzo(a)pyrene and microbiological, Haloanisoles (TCA, TeCA, PCA, TBA), Halophenols (TCP, TeCP, PCP, TBP)
- ISO 22 000 Certificate, certified by BUREAU VERITAS
- Certificate of compliance and MSDS

*Fee may apply, contact your Sales Representative for details.



TERMS & CONDITIONS

INSPECTION The cooperage routinely inspects and makes periodic analysis of wood throughout our rigorous manufacturing process. In conjunction with this analysis, we recommend that our customers make visual and sensory inspections of our products before introducing wine. Should any undesirable characteristics be found, please contact Nadalié USA immediately.

TERMS An order acknowledgment must be signed and returned before an order will be produced or shipped. New customers may be required to pre-pay for an initial order. Please contact your sales representative for details.

TOASTING

CHOOSE YOUR TOASTING LEVEL ACCORDING TO OUR SENSORY PROFILES

REDS

WHITES

LIGHT TOAST

LIGHT + TOAST

MEDIUM TOAST

NOISETTE TOAST

MEDIUM + TOAST

SPECIAL TOAST

HEAVY TOAST

MINERAL

FRUITY

BLOND

SPICY



POWDER | Fermentation

OBJECTIVE

Increase volume, enhance fruit

ORIGIN

French Oak

PACKAGING

40lbs (18kg) Recyclable Bag

BEST IF USED

Within 1 year

STORAGE

Store in original packaging in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Stabilizes and intensifies color
- Increases aromatic intensity
- Increases volume on the palate
- Reduces vegetal character
- Protects wine from the effects of oxidation and reduction
- Prepares wine for aging



**AIR-DRIED
FOR 24 MONTHS**



**CONTROLLED
LEVEL OF
HYGROMETRY**

Use

RED WINE

When fruit is placed into tanks or during liquid phase - compatible with thermovinification

WHITE WINE

During liquid phase of fermentation

Dosage



**2-3lbs PER TON OF
GRAPES**
From 2 to 5g/L

According to the potential of the grapes

Contact Time

Fermentation



From several hours to several days

Works very rapidly



OAK FINE | Fermentation

OBJECTIVE

Increase volume, roundness, structure

ORIGIN

French Oak

GRANULOMETRY / SIZE

0.08" (2mm)

PACKAGING

40lbs (18kg) Recyclable Bag

BEST IF USED

Within 1 year

STORAGE

Store in original packaging in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Stabilizes and intensifies color
- Reduces vegetal character
- Increases aromatic intensity
- Increases volume on the palate
- Protects wine from the effects of oxidation and reduction
- Prepares wine for aging



AIR-DRIED
FOR 24 MONTHS



CONTROLLED
LEVEL OF
HYGROMETRY

Use

RED WINE

When fruit is placed into tanks or during liquid phase - compatible with thermovinification

WHITE WINE

During liquid phase of fermentation

Dosage



2-3lbs / TON OF GRAPES

3g/L

On low-potential grapes

2g/L

On high-potential grapes

Contact Time

Fermentation



From several hours to several days

Works very rapidly



OAK CHIPS

Fermentation and Short Aging

OBJECTIVE

Increase volume, roundness, structure

ORIGIN

French Oak

GRANULOMETRY / SIZE

0.16" to 1.57" (4mm to 40mm)

PACKAGING

40lbs (18kg); Recyclable Bag
(Two 20lb Infusion Bags)

BEST IF USED

Within 1 year

STORAGE

Store in original packaging
in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Intensifies and respects the expressions of the fruit
- Improves mouthfeel
- Widens the aromatic palate resulting from the toast
- Reduces vegetal character
- Stabilizes Color
- Protects wine from the effects of oxidation and reduction



AIR-DRIED
FOR 24 MONTHS



CONTROLLED
LEVEL OF
HYGROMETRY

Use

RED WINE

- During **Fermentation**
- During **Racking**:
While in the liquid phase,
primary fermentation and/or
malolactic fermentation
- During **Aging & Finishing**:
On finished wines by placing
infusion bags directly into tank

WHITE WINE

- During **Fermentation**,
after clarification
- During **Aging & Finishing**:
On finished wines by placing
infusion bags directly into tank

Dosage



20lbs / 1,000gal
From 2 to 5g/L

According to the nature
of the must or wine

Contact Time

Fermentation | Short Aging



Variable
From several weeks to
2 months

According to the
characteristics of the
fruit and the style of
wine you want to
achieve



CUBES • DOMINOES • BLOCKS

Short Aging

OBJECTIVE

Increase volume, texture and aromatic complexity

ORIGIN

French Oak and American Oak

PACKAGING

40lbs (18kg) Recyclable Bag
(Two 20lb Infusion Bags)

BEST IF USED

Within 2 years

STORAGE

Store in original packaging
in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Increases volume and roundness on the palate
- Regenerates texture
- Widens the aromatic palate resulting from the toast
- Reduces vegetal character
- Helps to blend wine and oak more rapidly

SIZE / SURFACE AREA

CUBES

0.625"x0.625"x0.625" (16x16x16mm)
0.016sqft/unit (0.0015sqm)

DOMINOES

2.0"x1.0"x0.5" (50x25x12mm)
0.046sqft/unit (.0043sqm)

BLOCKS

2.0"x2.0"x0.5" (50x50x12mm)
0.080sqft/unit (.0074sqm)

Use

RED WINE

- During **Malolactic Fermentation**
- After **Racking** place infusion bags directly into the tank

WHITE WINE

- After **Clarification**
- During **Finishing** place infusion bags directly into the tank

Dosage



According to the nature of the must or wine

CUBES

50lbs / 1,000 gal | 4 - 6g/L

DOMINOES & BLOCKS

60-65lbs / 1,000 gal | 6-8g/L

Contact Time

Short Aging



According to the characteristics of the fruit and the style of wine you want to achieve

CUBES 3 - 4 Months

DOMINOES 4 - 5 Months

BLOCKS 5 - 6 Months



OAK CHAIN | Barrel System

OBJECTIVE

To emulate traditional barrel-aging

ORIGIN

French Oak and American Oak

PACKAGING

Set of 18, 34 or 48 pieces, each chain includes attached silicone bung.

BEST IF USED

Within 2 years

STORAGE

Store in original packaging in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Intensifies the character and aromatic expression
- Improves integration of the oak influence
- Brings sweetness
- Extracts slowly and gradually
- Adds complexity and finesse

SIZE

10" x 1" x 0.5" (250x25x12mm)

SURFACE AREA

- **18 Pieces**
3.78sqft/set | 0.21sqft/unit
(0.02sqm/unit or 0.36 sqm/set)
- **34 Pieces**
7.14sqft/set | 0.21sqft/unit
(0.02sqm/unit or 0.68 sqm/set)
- **48 Pieces**
10.08sqft/set | 0.21sqft/unit
(0.02sqm/unit or 0.96 sqm/set)

Use

RED AND WHITE WINE

- During **Vinification**
- During **Aging**:
Insert into barrel with attached silicone bung

Dosage



18 PIECES (LINKS)

i.e. the equivalent of 18% new oak - 225L Barrel

34 PIECES (LINKS)

i.e. the equivalent of 33% new oak - 225L Barrel

48 PIECES (LINKS)

i.e. the equivalent of 50% new oak - 225L Barrel

Contact Time



18, 34 or 48 PIECES

6 - 12 Months

According to the characteristics of the fruit and the style of wine you want to achieve



BARREL INSERT

Barrel System

OBJECTIVE

To emulate traditional barrel-aging

ORIGIN

French Oak

PACKAGING

Pack of 10 or 14 units

BEST IF USED

Within 2 years

STORAGE

Store in original packaging in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Slow and gradual extraction
- Widens the palate of aromas
- Improves integration of the oak influence
- Extends the life of aging barrels

SIZE

26" x 2.56" x 0.5"
(660x65x12mm)

SURFACE AREA

- **10 Units**
11.1sqft/set | 1.11sqft/unit
(0.10sqm/unit or 1.0 sqm/set)
- **14 Units**
15.54sqft/set | 1.11sqft/unit
(0.10sqm/unit or 1.4 sqm/set)

Use

RED WINE

- During Complete Fermentation

WHITE WINE

- During Aging

Dosage



1 SYSTEM OF 10 INSERTS PER BARREL

i.e. the equivalent of 50% new oak

1 SYSTEM OF 14 INSERTS PER BARREL

i.e. the equivalent of 70% new oak

According to the characteristics of the fruit and style of wine you want to achieve

Contact Time

Long Aging



10 PIECE SYSTEM 8-10 Months

14 PIECE SYSTEM 10-12 Months

According to the characteristics of the fruit and style of wine you want to achieve



THIN TANK STAVES

OBJECTIVE

For a traditional and elegant rapid aging

ORIGIN

French Oak

PACKAGING

Pack of 20 units
(Two Bundles of 10 pcs)

BEST IF USED

Within 2 years

STORAGE

Store in original packaging
in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Respects the fruit
- Improves mouthfeel
- Brings aromatic complexity
- Helps oak to integrate more rapidly
- Guarantees a reproducible oak influence

SIZE

37" x 2.56" x 0.3"
(940 x 65 x 8mm)

SURFACE AREA

1.50sqft / Unit (0.14sqm)

Use

RED WINE

- After **Racking**
- During **Finishing**

WHITE WINE

- After **Clarification**
- During **Finishing**

Dosage

33% New Oak



87 Pieces / 1,000gal

According to the
characteristics of the
fruit and style of wine
you want to achieve

Contact Time



8-10 Months

According to the
characteristics of the
fruit and style of wine
you want to achieve



TANK STAVES

OBJECTIVE

For a precise and elegant long aging

ORIGIN

French Oak

PACKAGING

Pack of 20 units
(Two Bundles of 10 pcs)

BEST IF USED

Within 2 years

STORAGE

Store in original packaging
in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Respects the fruit
- Improves mouthfeel
- Brings aromatic complexity
- Helps oak to integrate more rapidly
- Guarantees a reproducible oak influence

SIZE

37" x 2.56" x 0.5"
(940 x 65 x 12mm)

SURFACE AREA

1.57sqft / Unit (0.146sqm)

Use

RED WINE

- After **Racking**
- During **Finishing**

WHITE WINE

- After **Clarification**
- During **Finishing**

Dosage

33% New Oak



80 Pieces / 1,000gal

According to the characteristics of the fruit and style of wine you want to achieve

Contact Time



8-10 Months

According to the characteristics of the fruit and style of wine you want to achieve



WINEWOOD | Long Aging

OBJECTIVE

To emulate traditional barrel-aging

ORIGIN

French Oak

PACKAGING

Pack of 10 units

BEST IF USED

Within 2 years

STORAGE

Store in original packaging in a cool, dry place

CONTRIBUTIONS / BENEFITS

- Improves integration and offers a reproducible & consistent oak influence
- Improves mouthfeel
- Widens the aromatic palate

SIZE

39.3" x 4.33" x 0.5"
(1000 x 110 x 12mm)

SURFACE AREA

2.65sqft / Unit (0.246sqm)

Use

RED AND WHITE WINE

- After **Racking**
- During **Finishing**

Dosage



55 Pieces / 1,000gal
1.5 Winewood / hl

i.e. the equivalent of
33% new oak

According to the characteristics of the fruit and style of wine you want to achieve

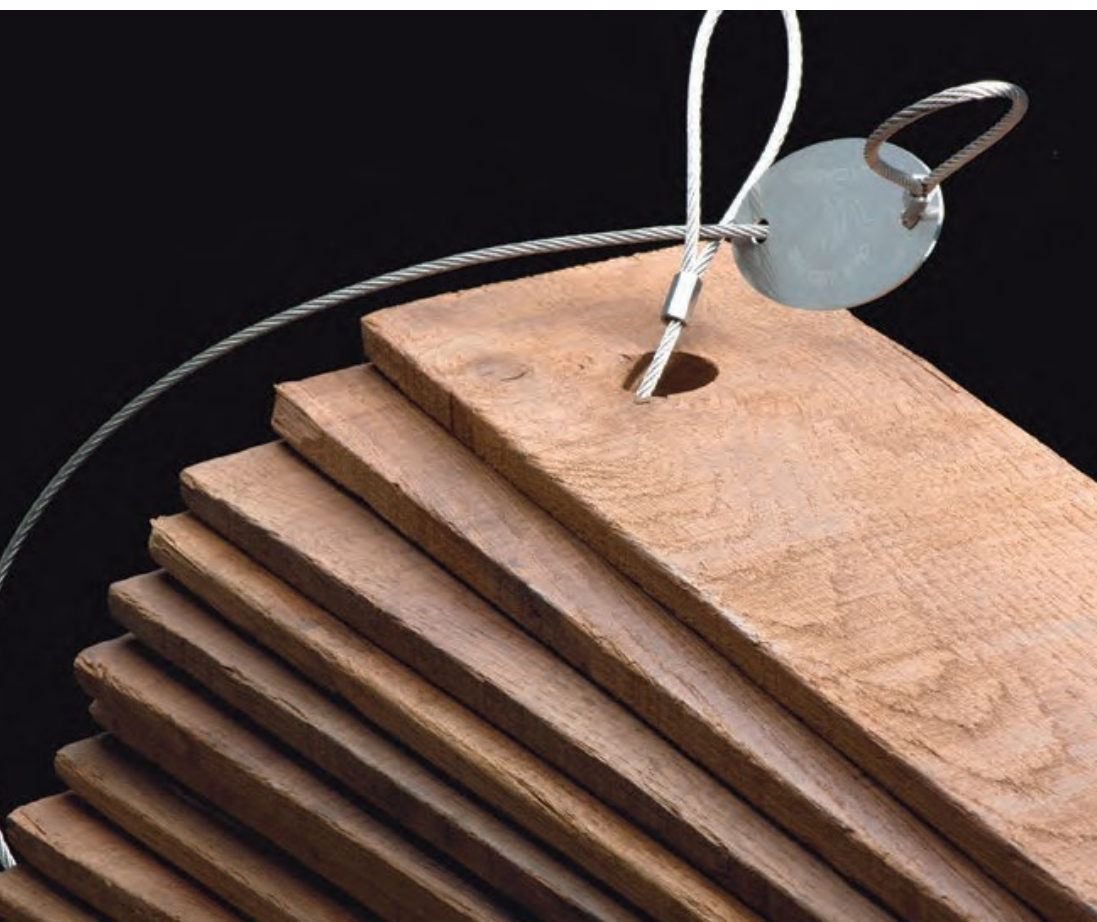
Contact Time

Long Aging



10-12 Months

According to the characteristics of the fruit and style of wine you want to achieve





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QUALITY AND TRACEABILITY

Nadalié OAK ADD INS guarantees that its wood can be traced back to its forest of origin. Each product is identified and monitored during each stage of production by a batch number. OAK ADD INS traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

OUR QUALITY COMMITMENTS

A system of production which has been certified ISO 22 000 by BUREAU VERITAS.

