



NADALIÉ

A guide to help you choose the right OAK ADD INS toast

OAK
ADD INS





A traditional toast over an oak wood fire

A tradition

The traditional toast over an oak wood fire heats the wood through to the heart, with no direct contact with the flames.

This ecological method, coming from the traditional savoir faire of the cooperage, gives the OAK ADD INS products a powerful palette of complex, subtle, and elegant aromas.

A science

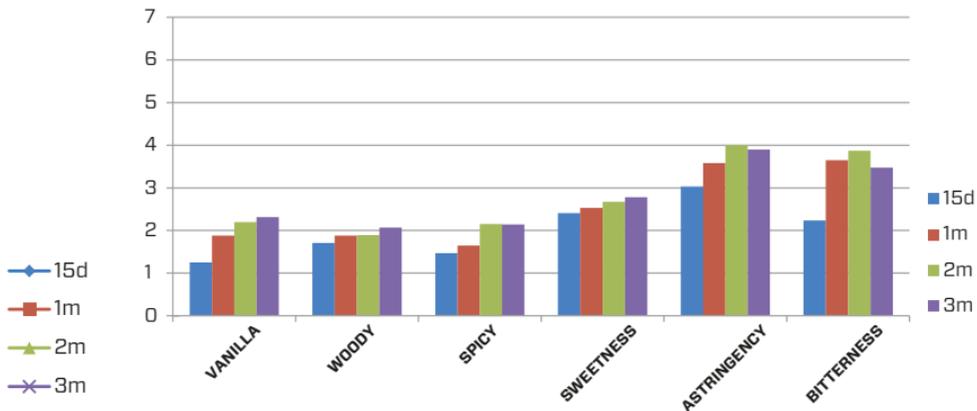
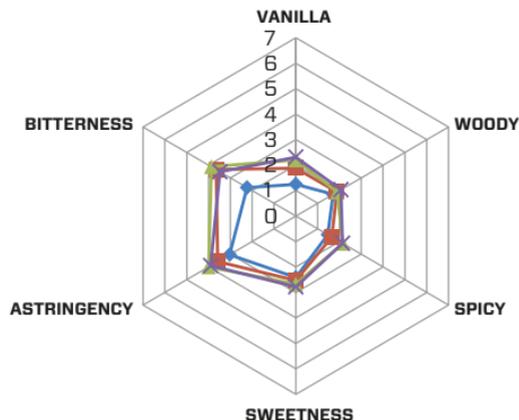
The toasting process is a crucial phase which has an impact on the composition of the wood. During this operation, the increase in temperature modifies the physical and chemical structures of the wood, which then develop new aromatic substances. The toast is a combination of intensity and length, which results in different profiles depending on these variables.

Available toasts : Untoasted (UN), Light Toast (LT), Light Toast + (LT+), Noisette Toast (slow cooking at a constant and controlled temperature) , Medium Toast (MT), Special Toast (the wood is watered at the end of the toasting process which opens the wood fibers and softens the stronger tannins), Medium Toast + (MT+), Heavy Toast (HT).

Light Toast : LT

Contribution of fresh wood, enhancing of fruit

LT : « Chips » type of sensory profile



Results are given only as an indication and are based on the contact between chips and merlot (3g/l) over a period of 3 months.

> Astringency

0 Immature

1 Hollow

2 Supple

> Bitterness

0 Void

1 Very weak

2 Weak

NOTES

Wine

Vatting date

OAK FIRE

3 Velvety

3 Average

4 Light

4 Quite strong

5 Tannic

5 Strong

6 Hard, dry

6 Very strong

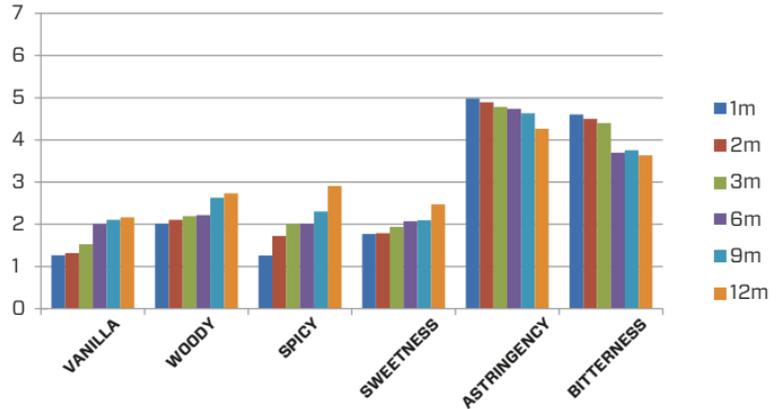
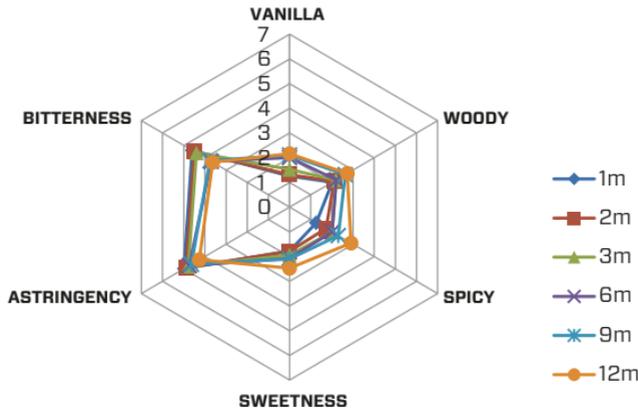
7 Harsh, rough

7 Excessive

Dose rate

Comments

LT : « Staves » type of sensory profile



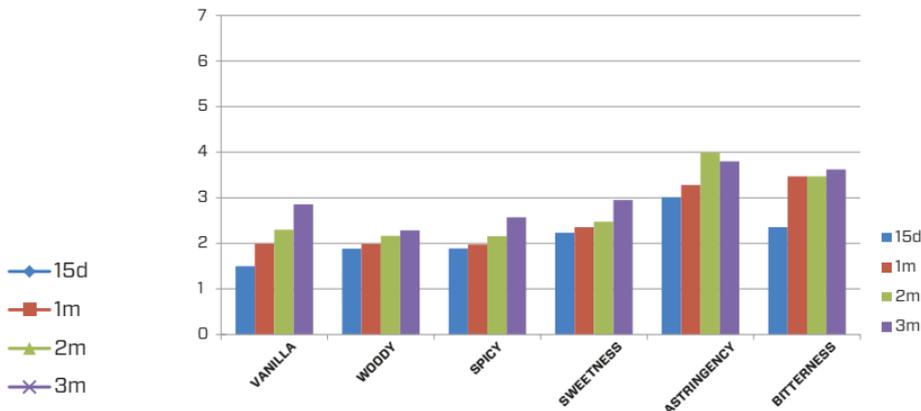
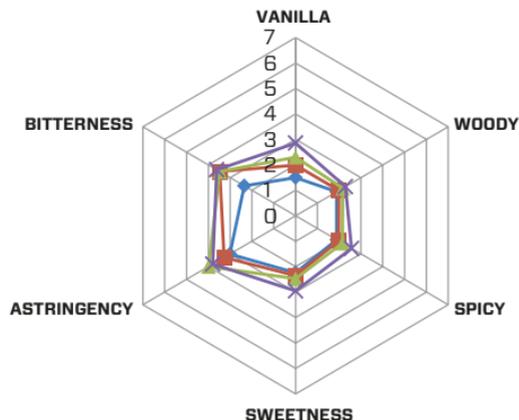
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Light Toast : LT

Light Toast + : LT+

Enhancement of fruit, contribution of tannic structure

LT+ : « Chips » type of sensory profile



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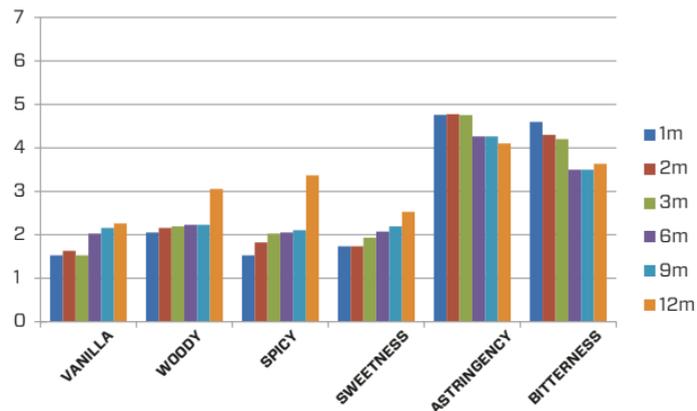
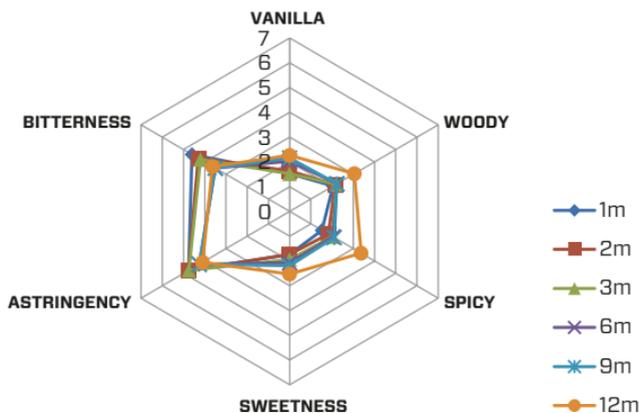
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Dose rate

Comments

TOASTED

LT+ : « Staves » type of sensory profile



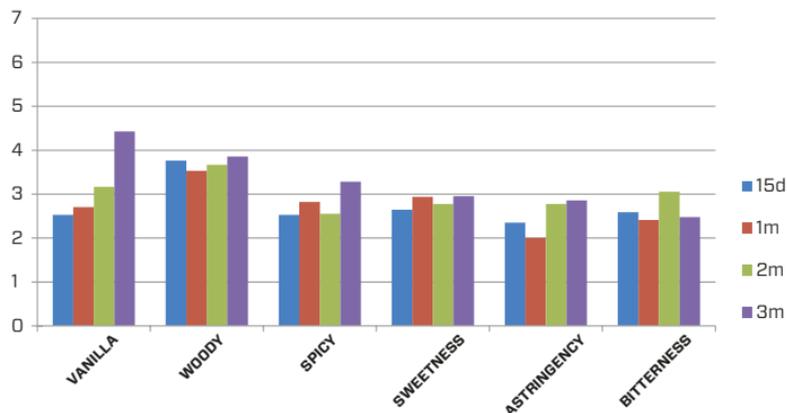
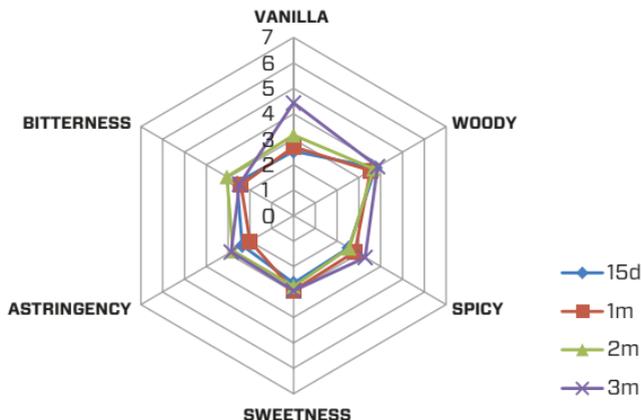
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Light Toast + : LT+

Noisette Toast

Dominance of vanilla aromas, increase in sweetness and volume in the mouth

Noisette : « Chips » type of sensory profile



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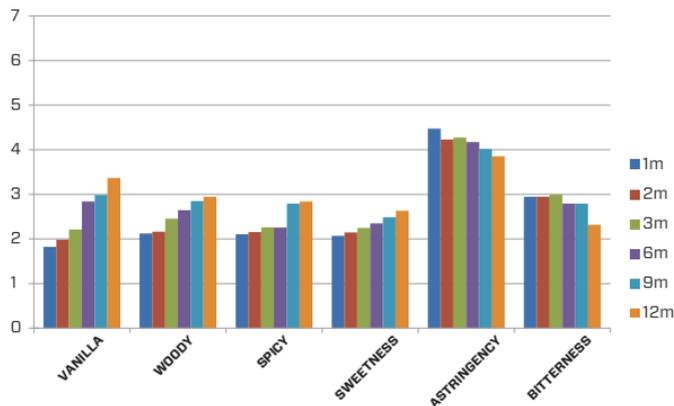
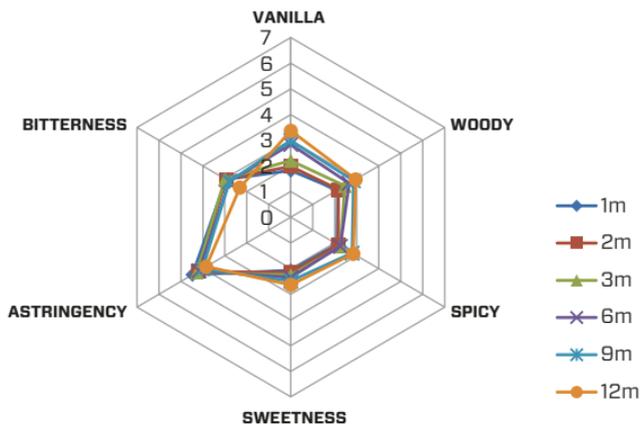
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Noisette : « Staves » type of sensory profile



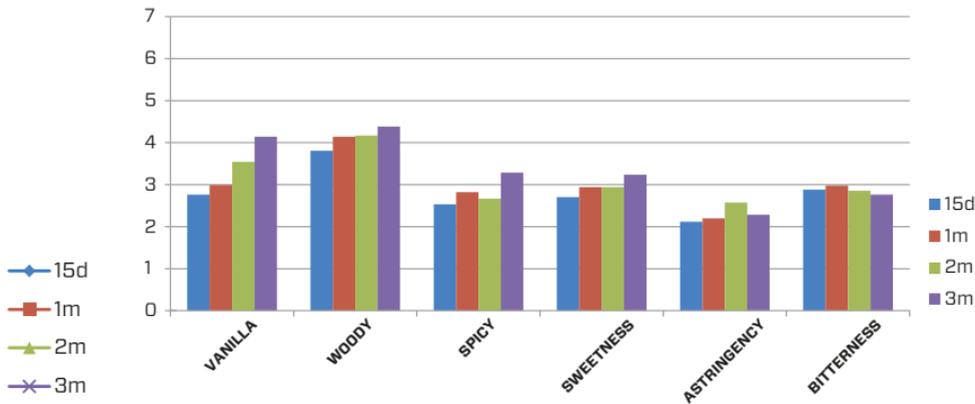
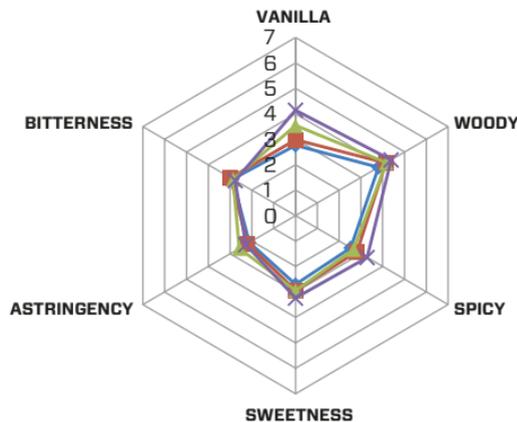
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Noisette Toast

Medium Toast : MT

Intensity of the complexity, development of smooth tannins

MT : « Chips » type of sensory profile



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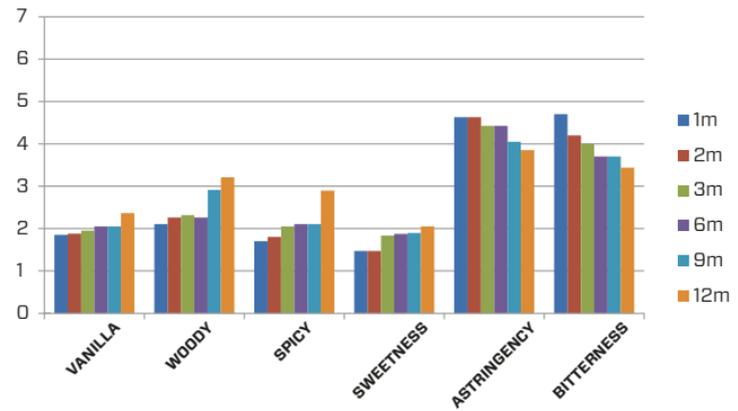
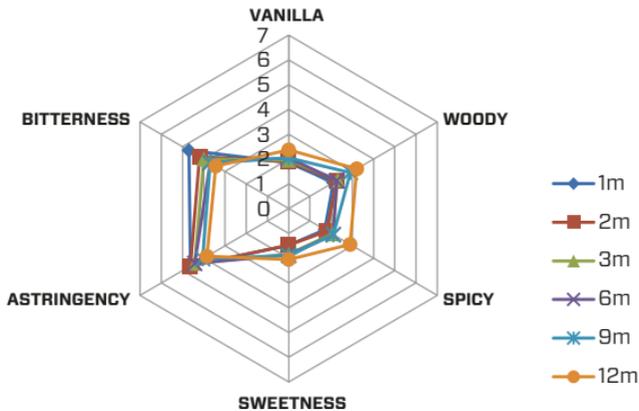
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MT : « Staves » type of sensory profile



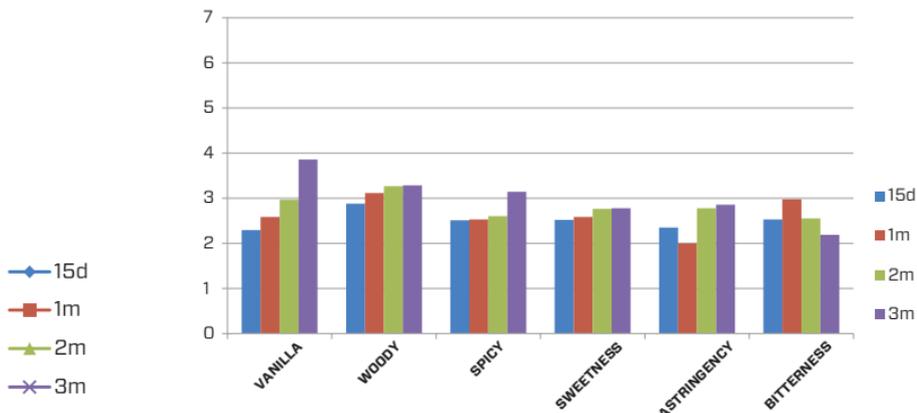
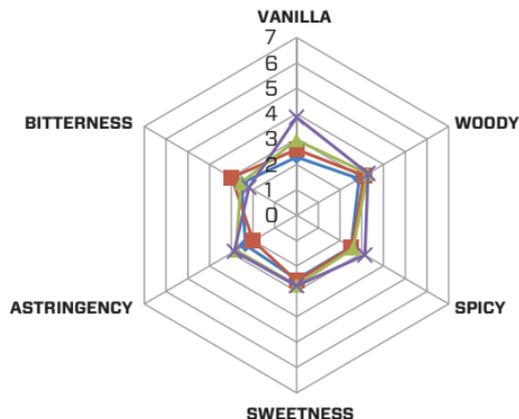
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Medium Toast : MT

Special Toast

Dominance of vanilla and toasted almond aromas, softening of tannins

Special : « Chips » type of sensory profile



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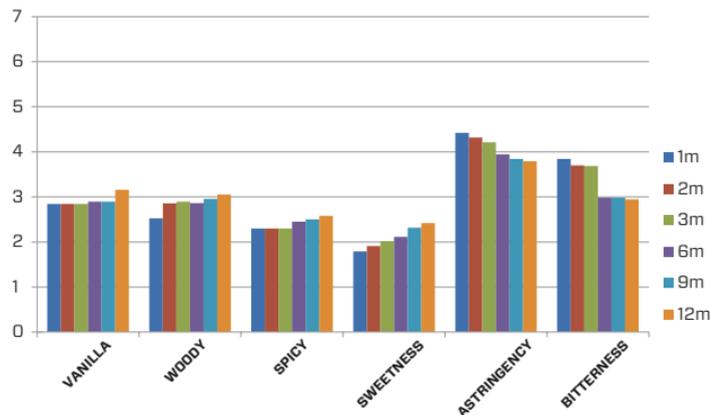
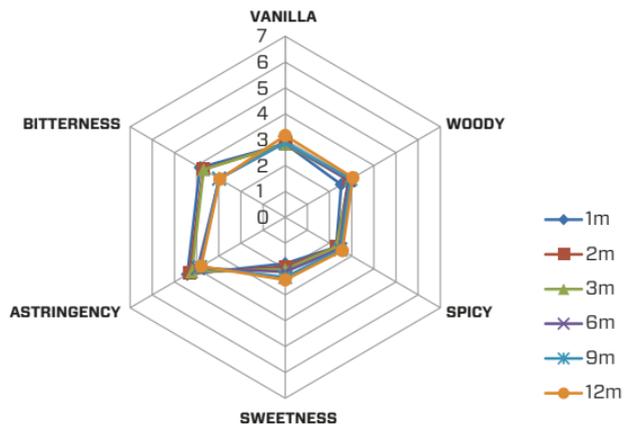
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Dose rate

Comments

Special : « Staves » type of sensory profile



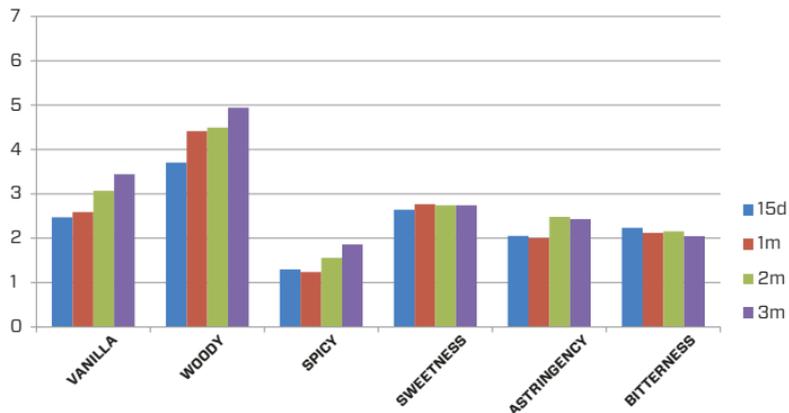
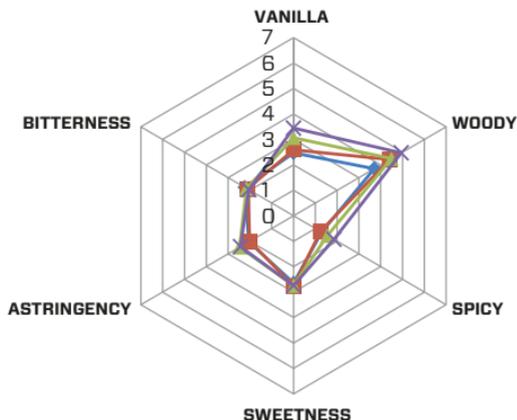
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Special Toast

Medium Toast + : MT+

Dominance of roasted aromas, contribution of sweetness

MT+ : « Chips » type of sensory profile



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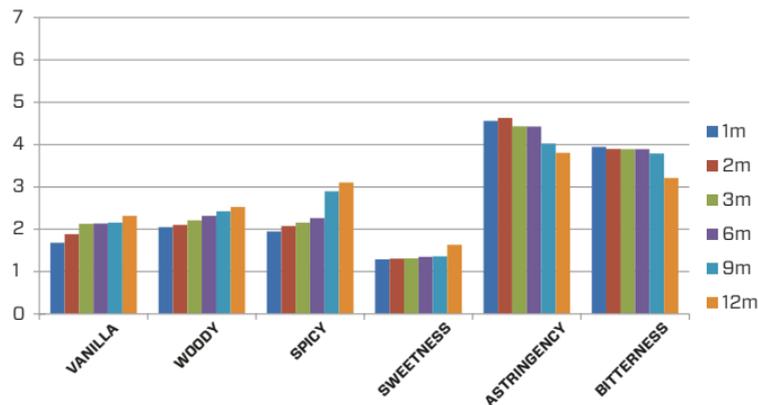
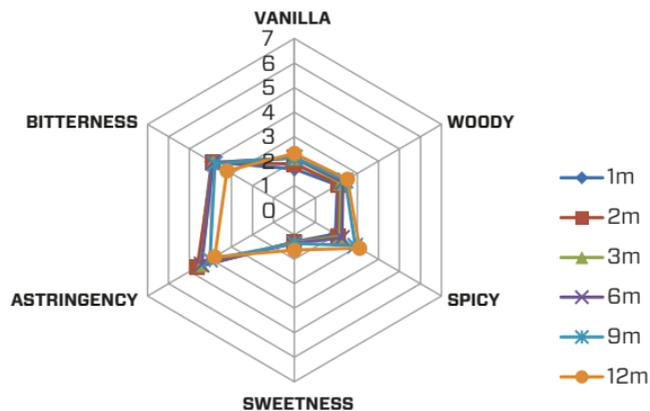
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Dose rate

Comments

TOASTED

MT+ : « Staves » type of sensory profile



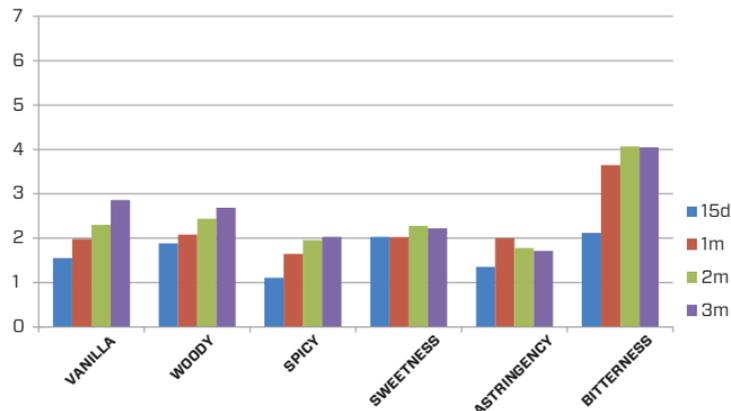
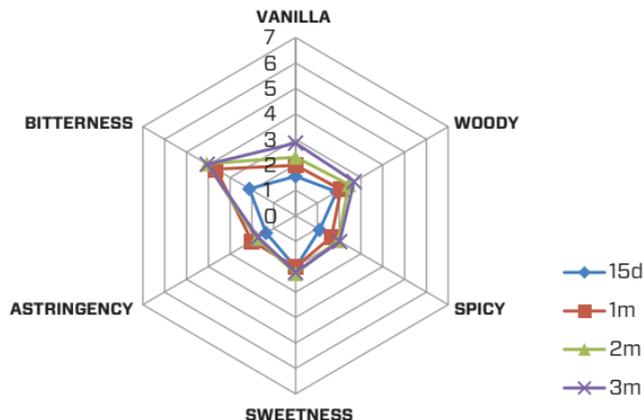
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Medium Toast + : MT+

Heavy Toast : HT

Dominance of spicy aromas, intensity of tannins

HT : « Chips » type of sensory profile



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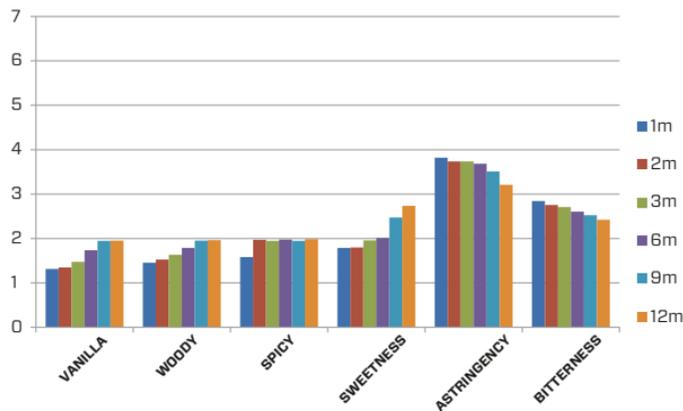
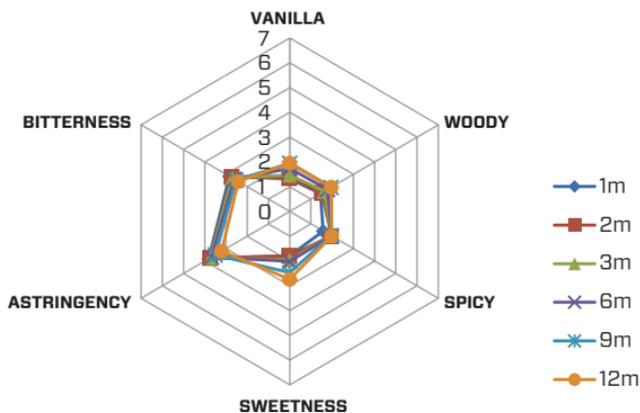
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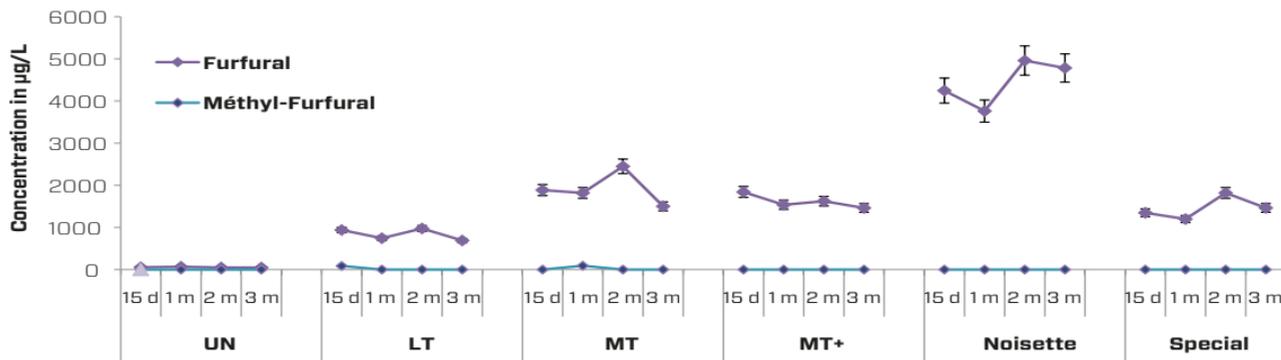
Heavy Toast : HT



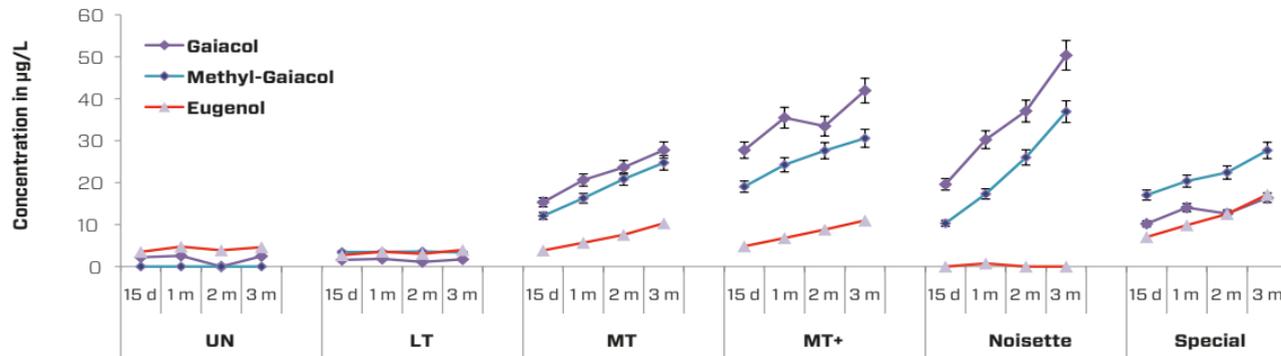
Development of aromatic profiles

« Chips » type in a wine solution over 3 months

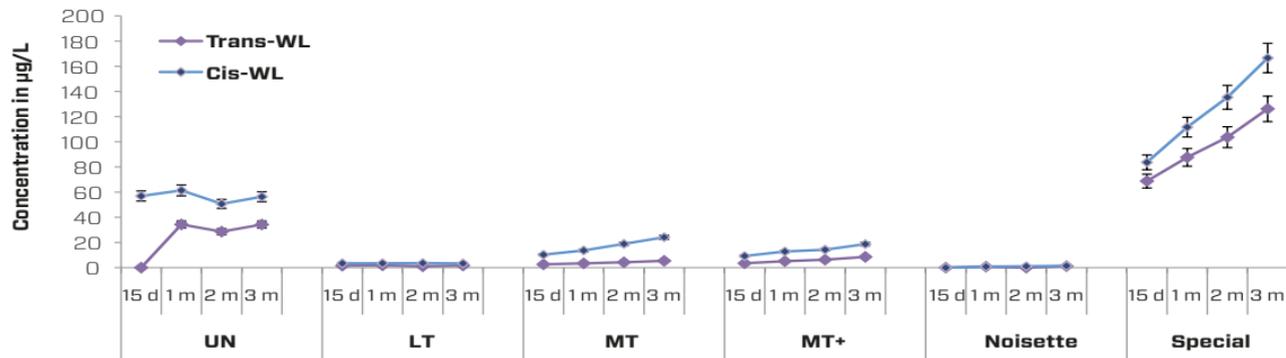
Toasted almond



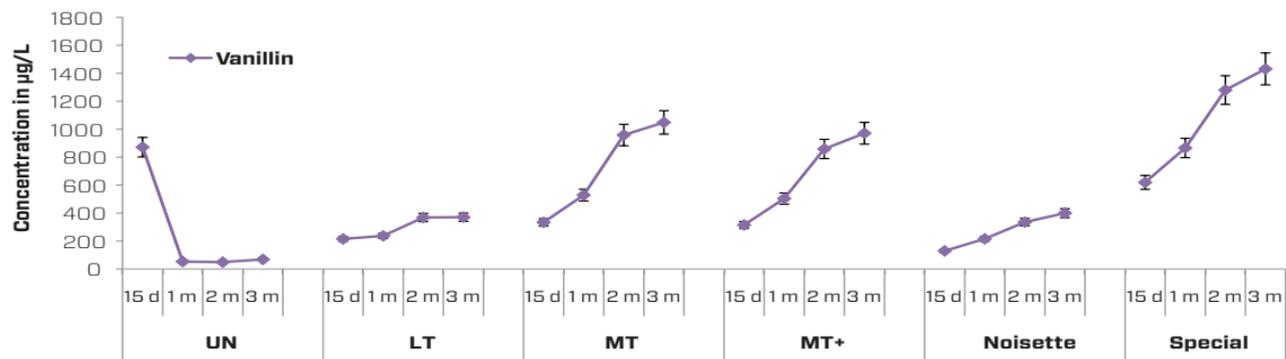
Toasted, spices



Coconut



Vanilla



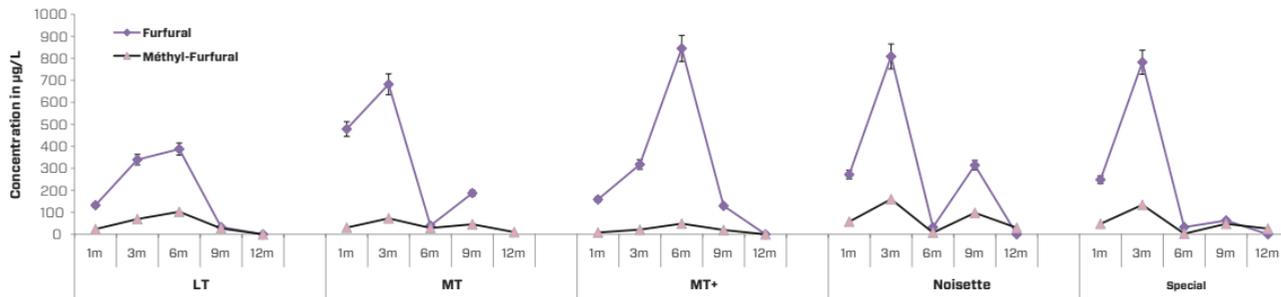
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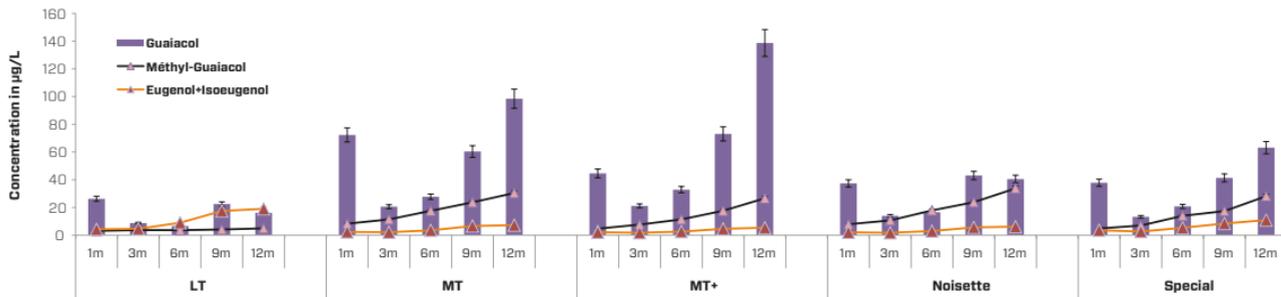
Development of aromatic profiles

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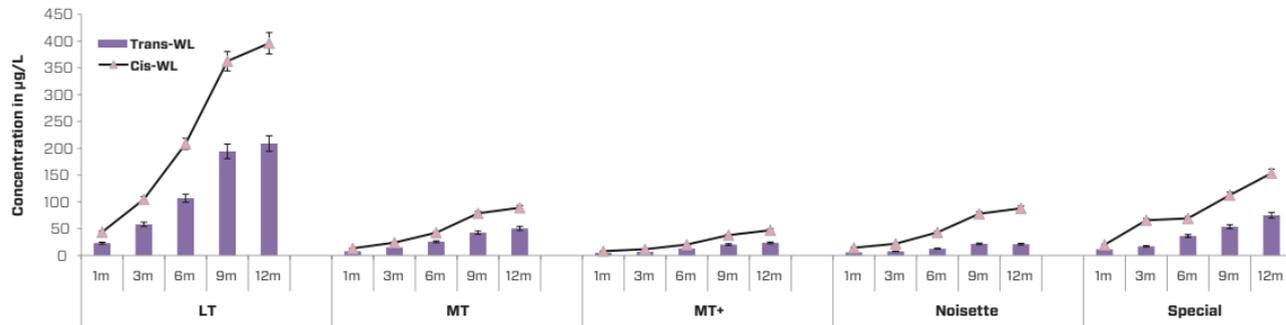
Toasted almond



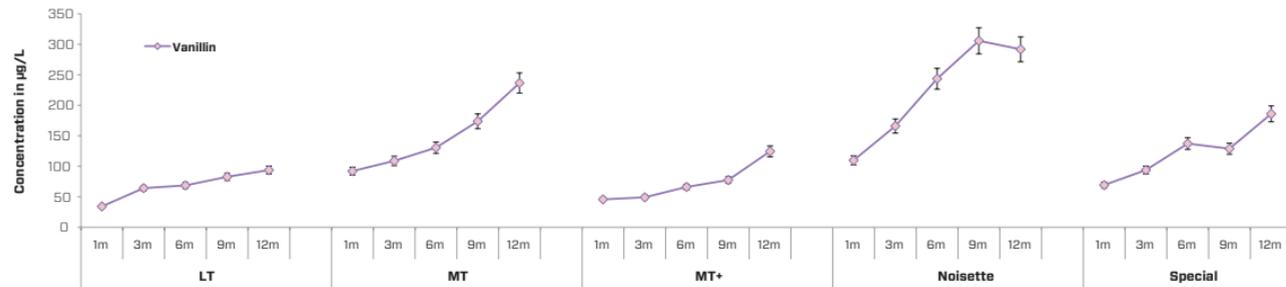
Toasted, spices



Coconut



Vanilla



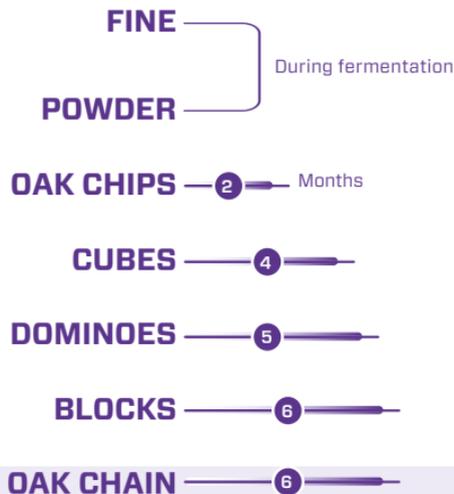
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Recommended period of contact



NADALIÉ

OAK
ADD INS



MINI THIN TANK STAVE ———— **8** ————

THIN TANK STAVE ———— **8** ————

MINI TANK STAVE ———— **10** ————

TANK STAVE ———— **10** ————

BARREL INSERT ———— **12** ————

OAK CHAIN ———— **12** ————

WINEWOOD ———— **12** ————

WINEPLANK ———— **16** ———— Months

————— **?** ———— Recommended period of contact (months)

OAK FIRE



NADALIÉ



www.oakaddins.com

info@nadalie.com



In collaboration with Doctor Kleopatra Chira,
Université Bordeaux Segalen, Faculté d'œnologie – Unité de Recherches en œnologie