



NADALIÉ

OAK
ADD INS

KEY SUCCESS FACTORS

MASTERY OF THE RAW MATERIAL

A unique craftsmanship:

- Heritage of six generations of coopers
- Recognized expertise in oak and cooperage
- Rigorous selection of French wood from the ONF (French National Forest Office)
- Natural seasoning and aging of the wood : minimum 24 months

KNOW-HOW : TOASTING OVER A WOOD FIRE

With oak wood : exceptional organoleptic palette and unequalled depth

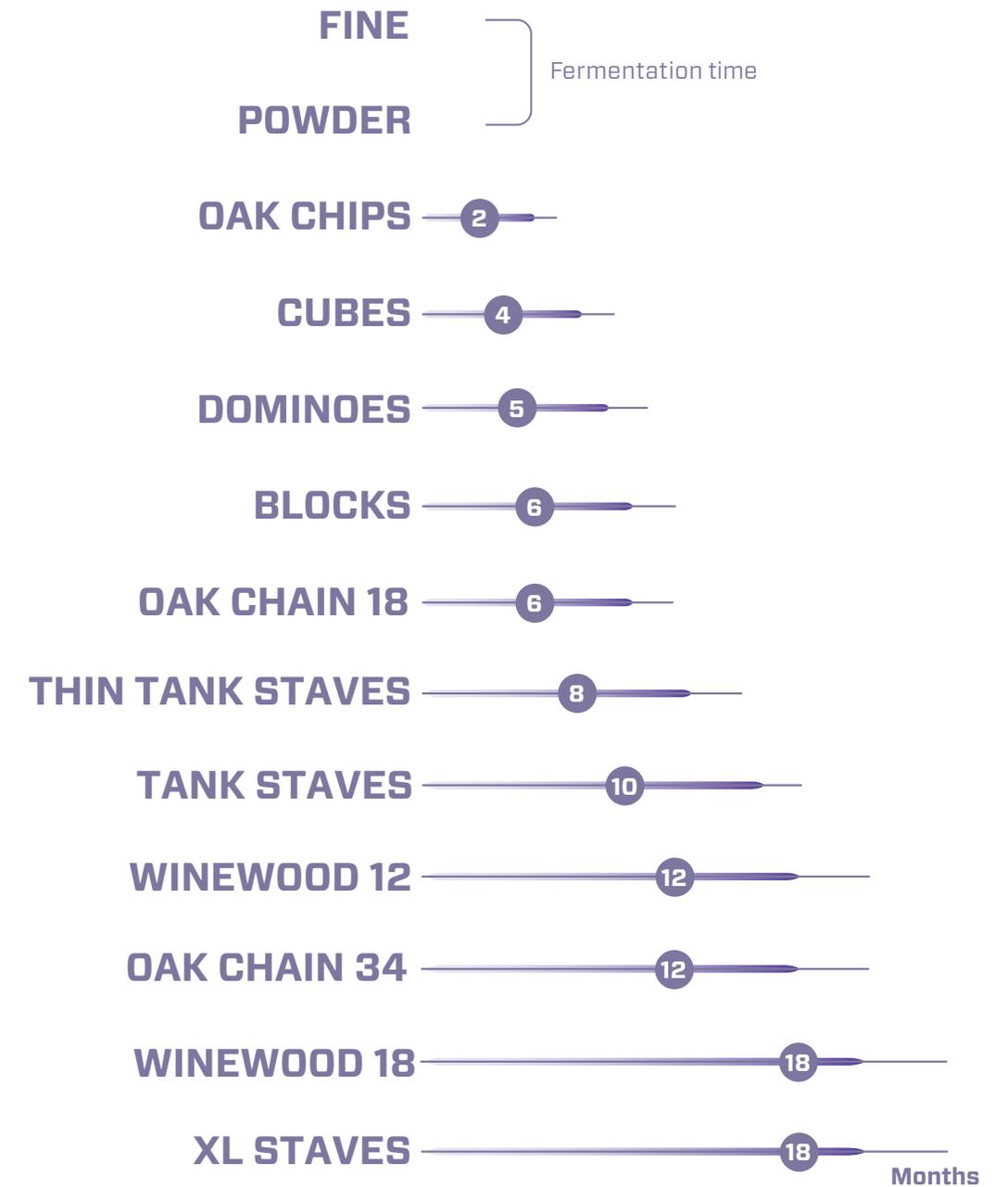


QUALITY R&D APPROACH

- In collaboration with universities around the world, including the Bordeaux faculty of oenology and University of Cadiz
- Certification : ISO 22000 - HACCP
- Traceability



OUR PRODUCTS AND THEIR CONTACT TIMES





OR

UNTOASTED

/ Fermentation

OAK FINE

Fresh or toasted wood



Controlled level of hygrometry



Air dried for 24 months

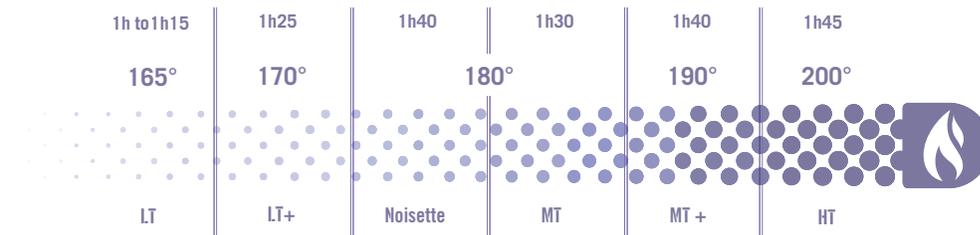
OBJECTIVE :

- Increase volume and enhance the fruit
- No woody input

CONTRIBUTION/BENEFITS :

- Stabilizes and intensifies the color,
- Reduces the vegetal character,
- Increases the aromatic intensity and expression of the fruit,
- Increases the volume on the palate, brings sweetness,
- Reveals the aromatic potential of the grape variety,
- Protects the wine from the effects of oxidation and reduction,
- Inhibits laccase activity,
- Prepares the wine for aging.

TOASTING PARAMETERS



NADALIÉ



FERMENTATION

Use



red wine

When grapes are placed in tanks or during liquid phase - compatible with thermovinification.



white wine

During liquid phase during fermentation.

Dosage



3 g/L

On low potential grapes

2 g/L

On high potential grapes

Contact time | Fermentation time



From several hours to several days

- works very rapidly.

OAK FINE	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
				QUANTITY	DIMENSIONS	GROSS WEIGHT
Oak Fine	2 to 4 mm	2 to 3 g / liter	Bulk bag of 18 kg	35 x 18 kg	1,1 x 1,1 x 2,4 m	630 kg
			Infusion bag of 9 kg	30 x (2x9kg)		540 kg





/ Fermentation & short aging

OAK CHIPS

Fresh or toasted wood



Controlled level of hygrometry



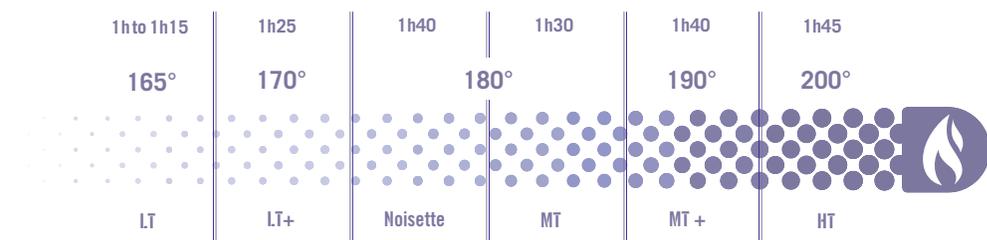
Air dried for 24 months

OBJECTIVE :
Volume, roundness, structure and aromatic complexity

CONTRIBUTION/BENEFITS :

- Increases the volume and roundness on the palate,
- Intensifies and respects the expression of the fruit,
- Improves the mouthfeel,
- Widens the aromatic palette resulting from the toast,
- Reduces the vegetal character,
- Stabilizes the color,
- Protects the wine from the effects of oxidation and reduction.

TOASTING PARAMETERS



FERMENTATION & SHORT AGING

Use



- During fermentation,
- After racking :
During the liquid phase during primary fermentation and/or malolactic fermentation – compatible with thermovinification.

- During aging and finishing :
On finished wines by placing the infusion bags directly in the tank.



- During fermentation :
After clarification.

- During aging and finishing :
On finished wines by placing the infusion bags directly in the tank.

Dosage



2 to 5 g/L
According to the nature of the must or the wine.

Contact time | Fermentation time | Short aging



Variable from several weeks to 2 months.
According to the characteristics of your fruit and the style of wine you want to achieve.

OAK CHIPS	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET			
				QUANTITY	DIMENSIONS	GROSS WEIGHT	
Oak Chips	4 to 40 mm	1 - 2 months	2 to 5 g / liter	Bulk bag of 18 kg Infusion bag of 9 kg	35 x 18 kg	1,1 x 1,1 x 2,2 m	630 kg
					30 x (2x9kg)		540 kg





/ Short aging

CUBES · DOMINOES · BLOCKS



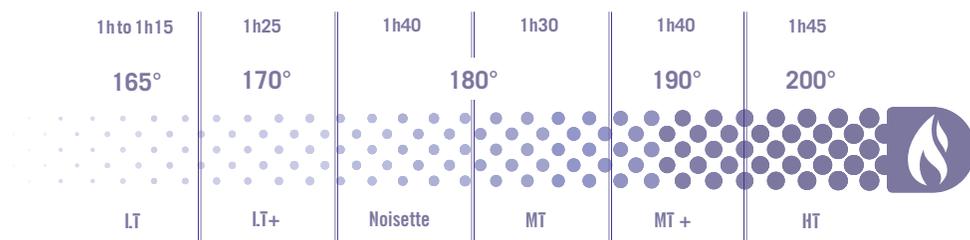
OBJECTIVE :
Volume, texture and aromatic complexity

CONTRIBUTION/BENEFITS :

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



TOASTING PARAMETERS



SHORT AGING

Use



- During malolactic fermentation,
- After racking :
Infusion bags are placed directly into the tank.



- During fermentation,
- After clarification,
- On finished wines :
Infusion bags are placed directly into the tank.

Dosage



According to the nature of the must or the wine :

CUBES
from 4 to 6 g/L

DOMINOES & BLOCKS
from 6 to 8 g/L

Contact time | Fermentation time | Short aging



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

CUBES	DOMINOES	BLOCKS
3 to 4 months	4 to 5 months	5 to 6 months

	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET			
				QUANTITY	DIMENSIONS	GROSS WEIGHT	
Cubes	2 x 2 x 2 cm	3 - 4 months	4 to 6 g / liter	Infusion bag of 5 or 9 kg	40 x (2x9 kg)	1,1 x 1,1 x 2,2 m	720 kg
Dominoes	5 x 2,5 x 1,2 cm	4 - 5 months	6 to 8 g / liter				
Blocks	5 x 5 x 1,2 cm	5 - 6 months	6 to 8 g / liter				





/ Short aging

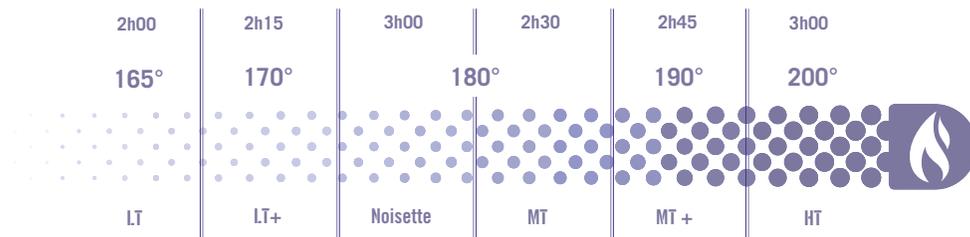
THIN TANK STAVES

OBJECTIVE :
A traditional, rapid and delicate aging

CONTRIBUTION/BENEFITS :

- Respects the fruit of your wine,
- Improves the mouthfeel,
- Guarantees a reproducible oak influence,
- Brings aromatic complexity,
- Helps the blend of wine and oak to integrate more rapidly.

TOASTING PARAMETERS



NADALIÉ



SHORT AGING

Use



- During **malolactic fermentation**,
- **After racking**,
- **On finished wines :** With the help of an adapted system of installation or by placing the infusion bag directly into the tank.

Installation sheet on request.

Dosage



3 Thin Tank Staves/hl
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time | Fermentation time | Short aging



6 to 8 months
According to the characteristics of your fruit and the style of wine you want to achieve.

Thin Tank Staves	94 x 6,5 x 0,8 cm	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
		6 - 8 months	3 TTS / hl*	Pack of 20 units	224 packs	1,1 x 1,1 x 2,1 m	896 kg

* 33% of new oak





/ Long aging

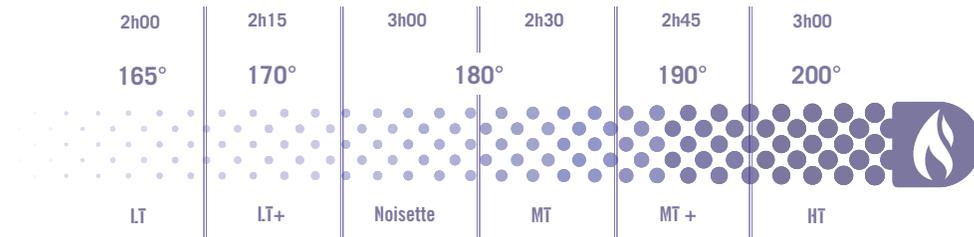
TANK STAVES

OBJECTIVE :
Precise and elegant aging

CONTRIBUTION/BENEFITS :

- Offers a reproducible and consistent oak profile,
- Respects the fruit of your wine,
- Intensifies the character and the aromatic expression,
- Improves the mouthfeel,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.

TOASTING PARAMETERS



LONG AGING

Use



- During **malolactic fermentation**,
- **After racking**,
- **On finished wines :**

With the help of an adapted system of installation or by placing the infusion bag directly into the tank

↳ Installation sheet on request.

Dosage



2 Tank Staves/hl

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

Contact time | Fermentation time | Long aging



8 to 10 months

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

Tank Staves	94 x 6,5 x 1,2 cm	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
					QUANTITY	DIMENSIONS	GROSS WEIGHT
		8 - 10 months	2 TS / hl*	Pack of 20 units	112 packs	1,1 x 1,1 x 2,1 m	1008 kg

* 33% of new oak



****NOT AVAILABLE IN THE US**



/ Complete wine-making

XL STAVES*

OBJECTIVE :
XL STAVES assists you all along your wine-making process

CONTRIBUTION/BENEFITS :

- Better integration of the wood,
- Aromatic gain,
- Structure strengthening,
- Improvement of aromatic finish.



COMPLETE WINE-MAKING

Use



Implementation from the grape harvest
 Ready-to-use and specific installation system.

Dosage



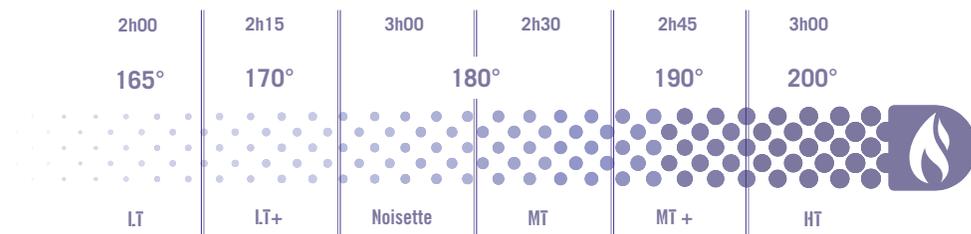
2 XL Staves /hectoliter

Contact time



Up to 18 months
 Extended contact with solids for better integration.

TOASTING PARAMETERS



	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
				QUANTITY	DIMENSIONS	GROSS WEIGHT
XL Staves	18 months	2 XL Staves / hectoliter	Pack of 10 units	60 packs	1,1 x 1,1 x 1,1 m	600 kg





/ Long aging

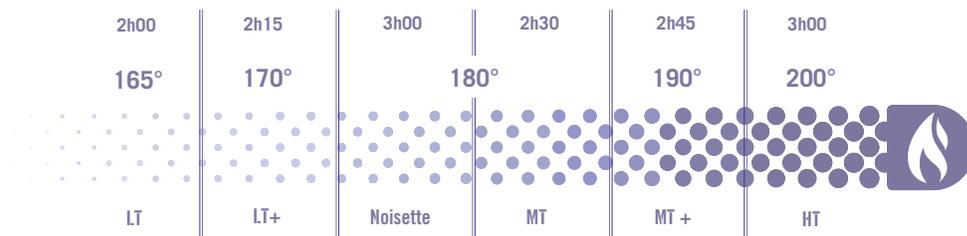
WINEWOOD 12 & 18

OBJECTIVE :
Delicate aging

CONTRIBUTION/BENEFITS :

- Guarantees a reproducible oak influence,
- Respects the fruit of the wine,
- Improves the mouthfeel,
- Widens the aromatic palette,
- Helps improve integration of the oak influence.

TOASTING PARAMETERS



LONG AGING

Use



- After racking,
 - On finished wines :
- With the help of an adapted system of installation.

Installation sheet on request.

Dosage



Winewood 12 : 1 Winewood/hl
Equivalent 40 % new oak
Winewood 18 : 0,8 Winewood/hl
Equivalent 40 % new oak
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time | Fermentation time | Long aging



Winewood 12 : 10 to 12 months
Winewood 18 : More than 12 months
According to the characteristics of your fruit and the style of wine you want to achieve.

	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
				QUANTITY	DIMENSIONS	GROSS WEIGHT
Winewood 12	100 x 11 x 1,2 cm	10 - 12 months	1 winewood / hl*	Pack of 10 units	1,1 x 1,1 x 2,1 m	1275 kg
Winewood 18	94 x 10,5 x 1,8 cm	+ 12 months	0,8 winewood / hl*			

* 40% of new oak





/ Barrel system

OAK CHAIN

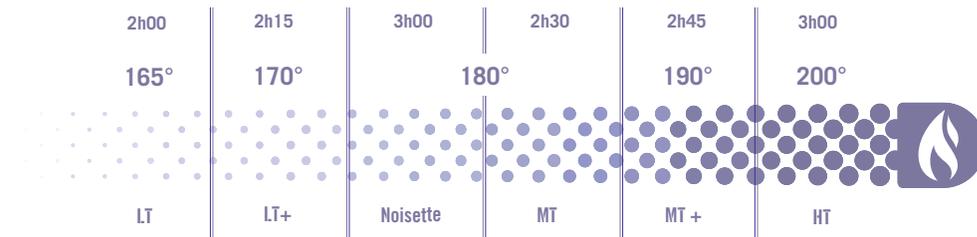
OBJECTIVE :

- Complexity and finesse brought by the oak
- As close as possible to traditional aging in barrels

CONTRIBUTION/BENEFITS :

- Reinforces the contribution of oak from your aging barrels,
- Intensifies the character and aromatic expression,
- Helps improve integration of the oak influence,
- Brings sweetness,
- Extracts slowly and gradually.

TOASTING PARAMETERS



BARREL SYSTEM

Use



- During vinification,
- During aging : Insert the Oak Chain into the barrel with its silicone bung.

Dosage



- Oak Chain 18 units**
Equivalent **30% new oak**
- Oak Chain 34 units**
Equivalent **50% new oak** - 225L barrel
According to the characteristics of your fruit and the style of wine you want to achieve.

Contact time



- Oak Chain, 18 units**
6 months
- Oak Chain, 34 units**
12 months

	CONTACT TIME	RECOMMENDED QUANTITIES	PACKAGING	PALLET		
				QUANTITY	DIMENSIONS	GROSS WEIGHT
Oak Chain 18	6 - 12 months	1 set / barrel*	Pack of 24 units	30 packs	1,1 x 1,1 x 2,2 m	648 kg
Oak Chain 34		25 x 2,5 x 1,2 cm	Pack of 15 units			765 kg

* 30% of new oak ** 50% of new oak



NEW SOLUTION RANGE

L by OAK ADD INS

This L by Oak Add Ins blend is ideal for bringing **density and length on the palate** to your red wines. It reveals **spicy notes**, a lovely sweetness accompanied by **harmonious complexity**. The long, elegant finish showcases smooth tannins and **aromas of dark fruits**.



V by OAK ADD INS

Decidedly modern, this V by Oak Add Ins blend enhances **the pure expression of the fruit**. It highlights the **wine's identity** with the ambition of offering **volume on the palate**, while preserving the freshness of red fruits and a **beautiful tension on the finish**.



Adapted to Fermentation and Short Aging products



OAK FINE

Use



When grapes are placed in tanks or during liquid phase
- compatible with thermovinification



During liquid phase during fermentation

Granulometry
2 to 4 mm

Dosage
3 g/L on low potential grapes
2g/L on high potential grapes

Contact time
From several hours to several days

OAK CHIPS

Use



During fermentation, after racking :
During the liquid phase - fermentation
- compatible with thermovinification



During aging and finishing :
On finished wines by placing the infusion bags directly in the tank

During fermentation, after clarification
During aging and finishing :
On finished wines by placing the infusion bags directly in the tank

Granulometry
4 to 40 mm

Dosage
from 2 to 5g/L

Contact time
Variable from several weeks to 2 months

Packaging : recyclable bag 18kg, infusion bag 2 x 9kg or big bag 300kg

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 every stage of production by a batch number. Nadalié Oak Add Ins traceability also guarantees that the oak is seasoned naturally in the open air for 24 months.

Our quality commitments

Products manufactured by Nadalié Oak Add Ins, whose quality system has been certified ISO 22000 by Bureau Veritas Certification.





OUR TOASTS

Toasting is a crucial phase influencing the composition of the oak.

TRADITIONAL TOAST

Traditional toasting over an oak-wood fire allows for **roasting to the core, without direct contact with the flame.**

Toasting is a crucial phase influencing the composition of the oak. During this operation, the temperature changes the physical and chemical structures in the oak, forming new aromatic substances. Different aromatic profiles are obtained depending on the intensity and length of toasting.

NOISETTE TOAST

This is the **flagship toast for Oak Add Ins**, with **slow heating at a constant and controlled temperature.** The Noisette toast is dominated by vanilla aromas, an increased impression of sweetness and mouthfeel.

SPECIAL TOAST

This versatile special heating process, which adapts to all wine profiles, combines **spraying at the end of heating** to open the pores of the oak and softens the most pronounced tannins

RED WINES

TOASTS AVAILABLE

- WHITE WINES
- RED WINES

○ Mineral 

● Light

● Light Plus

○ Blonde 

● Noisette

○ Fruity 

● Special 

● Medium

○ Spicy 

● Medium Plus

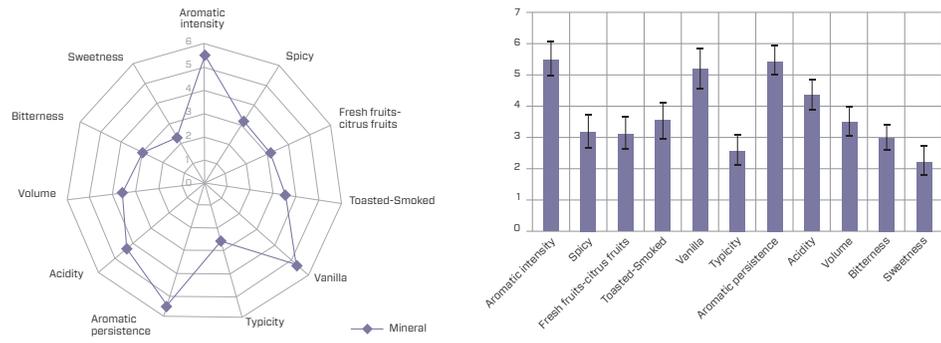
● Heavy

Toasting with water spraying 

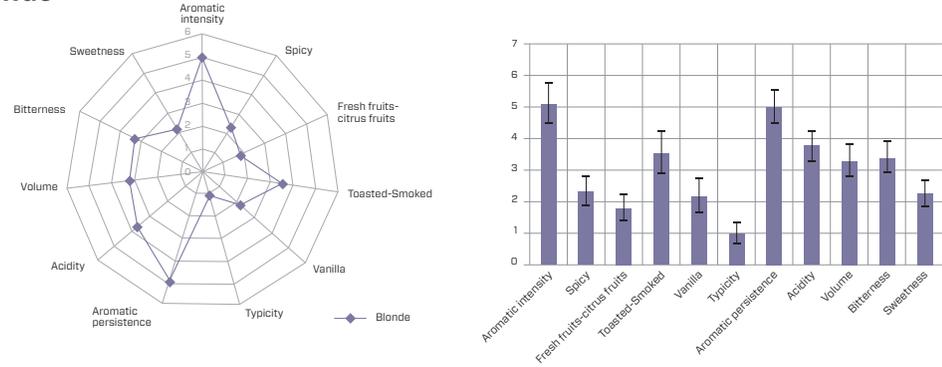


WHITE WINES

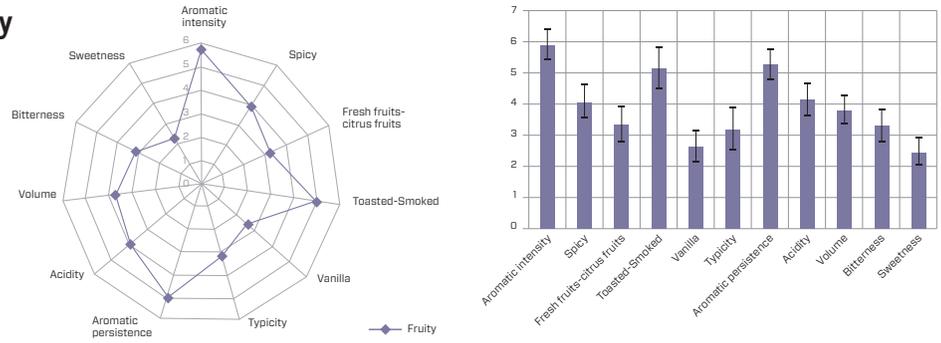
Mineral



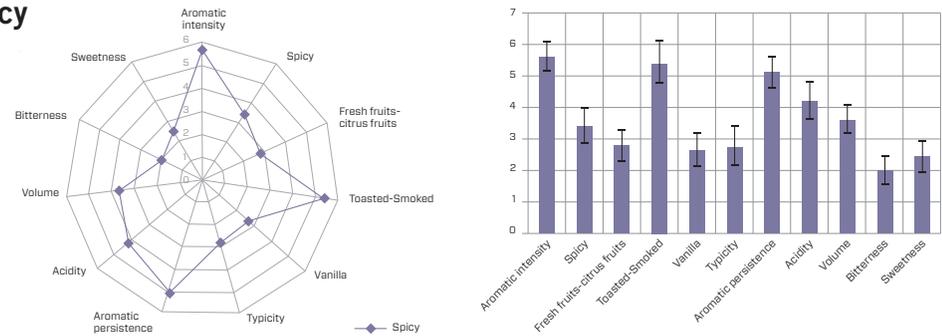
Blonde



Fruity



Spicy





NADALIÉ

OAK
ADD INS

Nadalié Oak Add Ins • 1401 Tubbs Ln • Calistoga, California • 94515
info@nadalie.com • 707.942.9301 • www.oakaddins.com