



S2M/V

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New oak alternatives to give a strong boisée note

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→ TECHNICAL DESCRIPTION

The usage of wood in wine production has a long tradition: from the simple function of a container, it has become a real tool to refine and characterize wines.

During time, the increase in the oenological and analytical knowledge has enabled to deepen the action mechanisms between wood and oxygen and their interaction towards polyphenolic substances; all this has clarified how important are the different origin areas of the oak, the age of the tree, the kind of seasoning and how these characteristics markedly influence the treated wine.

Wine production technologies and the needs of consumers all over the world pointed out that one of the most important aspects is the wood toasting, which strictly influences taste because of the odorous and gustative compounds which are released during the refining stage.

The utilization of chips spread in the 80' and clearly showed the positive incidence on the treated wines. A further evolution has come from the controlled utilization of oxygen; this enabled to change oenology, as some subtractive technologies were substituted with the integrated utilization of oxygen and wood.

The AEB, which has been working in this field for years, matured a great experience in the Extra-European Countries, where the utilization of wooden chips has been introduced since many years; this matured the consciousness that the characteristics that chips should have in Europe are much more articulate than in Countries that have already been able to use them, as the many kinds of cultivars and wines require a wide range of chips.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

The Boisévage chips are toasted with a blending system, that is with a single Batch. The method, known to be the best one, enables the toasting to enter inside, into the heart of the chip, so that yields are made homogeneous.

- Origin: central Europe
- Wood: *Quercus Robur*
- Dimension: 2 mm
- Toasting: medium
- Relative humidity: lower than 7%
- Metals Fe/Cu: undetected

Reference: S2M-V_TDS_EN_1080920_OENO_Italy





S2M/V

Sensory profile

S2M/V increases the sensation of forest fruits in grating over time with the varietal characters of the wines and gives a perception of sweetness, intertwine. **S2M/V** is ideal to increase the taste notes of body, structure and sweetness. It increases the pleasantness and the length in the aftertaste. In fermentation, it has a quick transfer resulting stable over time.

Relevant sensorial notes

S2M/V characterizes the wine giving characters of fruit and vanilla, typical of the wines appreciated by a young target. When used during the fermentation, it increases the body and the structure of the wine.

→ DOSAGE

The dosage of the Boisélevage range normally goes between 100 and 500 g/hL, depending on the kind of wine to be treated and the desired gustative-olfactory sensation. In order to better evaluate the quantity to be used, it is important to know that 2 mm with a dosing of 250 g/hL it has the same exchange surface of a barrique.

→ INSTRUCTIONS FOR USE

Use directly in the wine or infusion bag.

→ STORAGE AND PACKAGING

Keep in a cool and dry place and far from heat sources. While handling the product do not create dust.

10 kg net bags.

