

OAKPASSION® GRAND RESERVE MOKA



ORIGIN

French oak (Quercus sp.), Air seasoned 24 months.
American oak (Quercus sp.), Air seasoned 24 months.

CHARACTERISTICS AND ROASTING METHOD

Oak Passion® Grand Reserve blends have been selected by our Lafood® R & D center in collaboration with a team of professional winemakers to balance wine. The special roasting of the Oak Passion® Grand Reserve Moka blend, makes this alternative unique and unparalleled in its kind, giving to the wine a hint of coffee, caramel and cinnamon.

DIMENSIONS

Large Chips -20 mm

DOSAGE

The dosage varies depending on the product you want to get and the wine base. We recommend:

In fermentation: 50-400 g / hl,

Aging: 50-200 g / hl for contact times of 6-10 weeks.

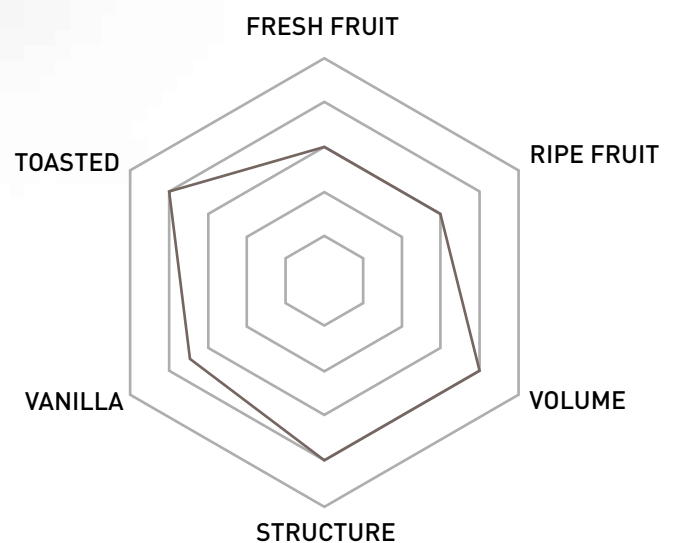
PACKAGING

18 kg bags with 1 bag for infusion.

STORAGE CONDITIONS

Store the product in a cool, dry and ventilated place, away from heat sources. Store in rooms free of odors, in its original packaging.

Product conforming to REGULATION (EC) N. 1507/2006 of the commission of 11 October 2006 and relative annexes. For use, comply with the regulations in force on the subject established by EC Reg. 606/2009 and subsequent amendments by the EC Reg. 1507/2006 of the Commission and by DECREE 2 NOVEMBER 2006 of the MINISTRY OF AGRICULTURAL FOOD AND FORESTRY POLICIES.



Lautaro 260, Quilicura
Region Metropolitana
Santiago de Chile

Ph: +56 232067880
comercial@oakpassion.com
www.oakpassion.com