# 3D HIGHLIGHT



Œnobois® offers a range of 3D cubes based on our sticks range qualities dedicated to slightly shorter ageing periods (2 to 4 months). The unique format of 3D Œnobois® allows an in-depth extraction of the wood's compounds, taking the search for intensity, aromatic persistence and tannic concentration on the palate even further.

The Œnobois® 3D cubes are powerful tools combining precision in the choice of woodiness required as well as a reduction of ageing costs.



#### **ŒNOLOGICAL OBJECTIVES**

3D Highlight reinforces the wine's tannic structure without adding toasted notes. The main objective is to improve the level of concentration on the palate and intensify the expression of the fruit.



### **WINE PROFILE**

3D Highlight fit perfectly with fresh, fruity wines that lack texture on the palate. This cenological wood can be used on white, rosé and red wines.



## **DIRECTIONS FOR USE**

#### **INTAKE TIME**

Application during AF ensures better integration with the wine, while enhancing tannic concentration on the palate. A post-MLF application during ageing brings out the full aromatic complexity of this wood, with its notes of whisky lactone, while preserving its impact on the palate.

#### **APPLICATION DOSE**

The dosage of 3D Highlight should be adapted according to the desired cenological objective. From 2 to 6 g/L on red wines and between 1 and 4 g/L on white and rosé wines.

#### **CONTACT TIME**

- During fermentation:
  leave the 3D in the wine during the whole vinification, with an ageing period of 2 to 4 months.
- · During ageing:

2 to 4 months, depending on the organoleptic objective targeted.



**HEATING TYPE** 







### AROMATIC NOTES







Yellow fruits

On the nose, 3D Highlight intensifies the expression of fruit and brings notes of whisky lactone (coconut):

- Fresh red fruits:
  blueberry, blackberry, redcurrant,
  strawberry
- Fresh yellow fruits:
  pear, lemon, pineapple, peach

On the palate, this wood raises the overall level. It adds tannic concentration and smoothness.

FRENCH OAK



# **SPECIFICATIONS**

## PHYSICAL

Appearance	Wooden cube		
Colour	Light beige		
Dimensions	Length: 2,2 cm Width: 2.2 cm Thickness: 2.2 cm		
Weight	± 15 g		

## CHEMICAL

Benzo(a)pyrene	< 50 ng/g	Iron	< 100 mg/kg
Pentachlorophenol	< 100 ng/g	Arsenic	< 2 mg/kg
2, 3, 4, 6 Tetrachloroanisole	< 1 ng/g	Lead	< 5 mg/kg
2, 4, 6 Trichloroanisole	< 0,2 ng/g	Mercury	< 1 mg/kg
Pentachloroanisole	< 100 ng/g	Cadmium	< 0,5 mg/kg

## MICROBIOLOGICAL

Mesophilic aerobes germs	< 10 <sup>4</sup> UFC/g	
Salmonella	Absence /25g	
Coliforms	< 10 UFC/g	
Yeasts	< 10 UFC/g	
Mould	< 10 <sup>4</sup> UFC/g	



## **PACKAGING**

1 bag of 12 kg made of PE lined with PET, containing 2 x 6 kg nylon infusion nets.

# QUALITY & TRACEABILITY \_



French oak selected for 3D Œnobois® are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnobois® guarantees the precise origin of the oak used, as well as the natural open air maturation of the oak wood for a minimum of 24 months.

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