

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



### ŒNOLOGICAL OBJECTIVES

3D Médium + bring toasty, smoky notes to your wine, as well as aromatic persistence on the finish. The main goal is to capture intense notes of toast, coffee and mocha.



### WINE PROFILE

3D Médium + fit perfectly with wines that have reached a high level of maturity and lack length on the palate. This œnological 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 toasted, coffee and mocha, while preserving its impact on the palate.

#### APPLICATION DOSE

The dosage of 3D Medium + should be adapted according to the desired œnological objective. From 2 to 4 g/L on red wines and between 0,3 and 3 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.



### SPECIFICATIONS

#### PHYSIQUES

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

#### CHIMIQUES

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

#### MICROBIOLOGIQUES

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 Œnoboïs® are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnoboïs® 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.

*For œnological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).*



#### HEATING LEVEL



#### AROMATIC NOTES



On the nose, 3D Medium + brings intense aromatic notes of coffee, mocha and tiramisu.

On the palate, the wood brings freshness, complexity and great length.

FRENCH OAK