

# GRANULARS FRESH

ŒNOBOIS  
AU CŒUR DU VIN

Œnoboïs® offers a complete range of granulars with specific organoleptic characteristics, allowing us to work on both the aromatic expression and the palate balance of wines. This tailor-made approach with precise woods and repeatable profiles can be adapted to all types of white, rosé and red wine.

The Œnoboïs® granular format ensures rapid extraction of wood compounds during soaking in alcoholic fermentation.



## ŒNOLOGICAL OBJECTIVES

Granulars Fresh are light toasted woods designed to soften the wine structure, while adding volume mid-palate without impacting the aromas.



## WINE PROFILE

Granulars Fresh fit perfectly with fresh white and rosé wines that lack a mid-palate, or for thermo red wines in order to soften harsh tannins emerging from alcoholic fermentation.



## DIRECTIONS FOR USE

### INTAKE TIME

The granular format allows you to extract the potential of the wood in the wine very quickly (3 to 5 days). It is an interesting format for alcoholic fermentation. Application during fermentation ensures better integration with the wine while benefiting from the mouth softening work.

### APPLICATION DOSE

The dosage of Granulars Fresh should be adapted according to the level of concentration of future wines. Between 1 and 4 g/L for white, rosé and red wines.

### CONTACT TIME

- During fermentation :  
the time required for vinification. A period of 3 to 5 days is necessary to extract the full potential of the wood (aromatic and contribution to the palate).
- During ageing :  
an application is always possible during ageing. A contact time of 1 to 2 months is recommended to ensure proper integration into the wine.



### HEATING LEVEL



### AROMATIC NOTES



Red fruits



Yellow fruits



Coconut

On the nose, Granulars Fresh bring notes of whisky lactone (coconut) and aromatic notes of :

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

On the palate, this wood adds sweetness and softness to the wine.

FRENCH OAK



## SPECIFICATIONS

### PHYSICAL

Appearance	Granulars
Colour	Cream
Dimensions	3 to 8 mm
Weight	> 1 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 in bulk format or containing 2 nylon infusion nets of 6 kg each.

## QUALITY & TRACEABILITY



French oak selected for Granulars 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.

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