

# GRANULARS CENOFRESH

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 Œnofresh are fresh woods concentrated in ellagitannins, designed to add tannic concentration to the wine without affecting the aromas. For red wines, Œnofresh helps to stabilise colour, while for white wines, its anti-oxidant effect limits the evolution of the wine.



## WINE PROFILE

Granulars Œnofresh fit perfectly with fresh or mature wines that lack tannic concentration. This wood can be used on white, rosé or red wines as part of a SO<sub>2</sub> reduction process.



## 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 enhancing tannic concentration on the palate.

### APPLICATION DOSE

The dosage of Granulars Œnofresh 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.



## 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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### HEATING LEVEL



### AROMATIC NOTES



Red fruits



Yellow fruits



Coconut

On the nose, Granulars Œnofresh 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 structure and tannic concentration to the wine.

FRENCH OAK