

GRANULARS US MEDIUM

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 US Medium are medium toasted wood designed to bring intense toasty vanilla aromas and length on the palate.



WINE PROFILE

Granular US Medium fit perfectly with under-ripe wines, in order to ripen the fruit and reduce vegetal intensity. An interesting wood to work with on thermo red wines or on fresh vintages in order to gain sweetness and length.



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. Applying it during fermentation ensures that the fruit ripens while benefiting from the added sweetness and aromatic persistence on the palate.

APPLICATION DOSE

The dosage of Granulars US Medium should be adapted according to the level of ripeness of the grapes and vintage. Between 1 and 4 g/L for white, rosé and red wines. Beyond 2 g/L the wood could have an impact on the varietal aroma (toasted notes).

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	Medium brown
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 ⁴ UFC/g
Salmonella	Absence /25g
Coliforms	< 10 UFC/g
Yeasts	< 10 UFC/g
Mould	< 10 ⁴ UFC/g



PACKAGING

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

QUALITY & TRACEABILITY



American oak selected for Granulars Œnoboïs® are exclusively sourced from the *Q. Alba* specie. 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



Vanilla



Crème brûlée



Caramel

On the nose, US Medium granulars bring aromatic notes of intense vanilla and crème brûlée.

On the palate, the wood adds smoothness, unctuousity and aromatic persistence.

AMERICAN OAK