

# STICKS INSIDE HIGHLIGHT

ŒNOBOIS  
AU CŒUR DU VIN

Œnoboïs® offers the Sticks Inside range made from French oak with the aim of extending the life of your old barrels. Our Sticks Inside consist of 12 insertable segments. Different profiles are available, from light toasting that respects the fruit to medium to strong toasting that has a greater impact on the aroma.



## ŒNOLOGICAL OBJECTIVES

Sticks Inside Highlight reinforce the tannic structure of the wine without adding toasted notes. The main objective is to improve the level of concentration on the palate and intensify fruit expression.



## WINE PROFILE

Sticks Inside Highlight fit perfectly with fresh, fruity wines that lack body on the palate. This œnological wood can be used on white, rosé and red wines.



## DIRECTIONS FOR USE

### INTAKE TIME

An application in 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 Stick Inside Highlight should be adapted according to the desired œnological objective. Insert 1 to 3 chains per barrel through the bung hole. The contribution of a 12-segment chain is estimated at  $\pm 30\%$  of a new 225-litre barrel.

### CONTACT TIME

- During fermentation :  
leave the staves in the wine during the whole vinification, with an ageing period of 4 to 8 months.
- During ageing :  
6 to 10 months, depending on the organoleptic objective targeted.



## SPECIFICATIONS

### PHYSICAL

Appearance	12 linked segments
Colour	Light beige
Dimensions	Length : 30 cm Width : 2.2 cm Thickness : 2.2 cm
Weight	$\pm 1200$ g per unit

### 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 box containing 8 units of 12 segments joined together by removable stainless steel clips. Each Stick Inside is individually protected by a plastic film certified for food contact.

## QUALITY & TRACEABILITY



French oak selected for Sticks Inside 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, Sticks Inside Highlight intensifies fruit expression 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