

# STICKS MEDIUM

ŒNOBOIS  
AU CŒUR DU VIN

Œnobois® offers a range of French oak sticks dedicated to long ageing for «vin de garde». The unique format of the Œnobois® Stick encourages in-depth extraction of the wood's compounds to go even further in the quest for intensity, aromatic persistence and tannic concentration on the palate.

Sticks are genuine tools that combine precision in the choice of wood and a reduction in ageing costs.



## ŒNOLOGICAL OBJECTIVES

Sticks Medium ripen fruit expression and intensifies vanilla and caramel notes. The main objective is to create intense pastry notes and a soft mouthfeel.



## WINE PROFILE

Sticks Medium fit perfectly on wines with a fresh fruity or vegetal profile, or which lack body on the palate. This oenological 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 adding sweetness and creaminess. Application during ageing, after MLF, brings out the full aromatic intensity of this wood, with its notes of vanillin, chocolate and caramel, while preserving its impact on the palate.

### APPLICATION DOSE

The dosage of Stick Medium should be adapted according to the desired oenological objective. From 1 to 3 sticks/hL for red wines and between 0.5 and 2 sticks/hL for white and rosé wines.

### 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	Wooden stick
Colour	Marron moyen
Dimensions	Length : 90 cm Width : 2.2 cm Thickness : 2.2 cm
Weight	± 300 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 box containing 3 bundles of 12 sticks protected by a plastic film certified for food contact.

## QUALITY & TRACEABILITY






French oak selected for Sticks Œnobois® are exclusively sourced from French forests and from the *Q. Robur* and *Q. Petraea* species. The traceability system put in place by Œnobois® 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 TYPE

AROMATIC NOTES

Vanilla      Pastries      Caramel

On the nose, Sticks Medium brings aromatic notes of vanilla, pastry and caramel.

On the palate, the wood adds volume and gourmandise.

FRENCH OAK