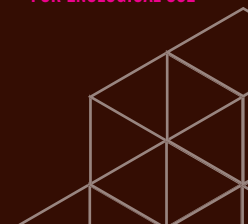




# Æno Bois



## Lamothe-Abiet Range



## Æno Bois® 3D - french oak cubes

*Give some shape to your wines*

Produced from the best oak trees from French forests certified PEFC, **Æno Bois® 3D** allows you to **control the maturation of your wines** according to your enological criteria with **precision, efficacy and finesse**.

### ENOLOGICAL INTEREST

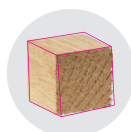
Give to your wine a 3Dimension ageing :

- > **Delicateness of the profiles:** the toasts of **Æno Bois® 3D** are developed and controlled by a team of winemakers and aromaticians who guarantee the **precision** and the **reproducibility** of the **aromatic profiles**.
- > **Density of the matter:** the cubic form of **Æno Bois® 3D** help the preservation of the quality **ellagitannins** during the toasting. This plays an important role on the **structure** and **sweetness** of the wines.
- > **Decreasing the maturation time:** the dimensions of **Æno Bois® 3D** (2.2cm x 2.2cm) allows the diffusion of the oak compounds to be both **fast** and **progressive**, thus favouring their optimal integration in the wine.

### THE PRODUCTS

**Cubes** produced from French oak of "barrel stave" quality, dried naturally for a minimum of 24 months. Thanks to its perfectly regular shape, **Æno Bois® 3D** allows a very qualitative extraction of the oak compounds.

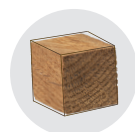
### THE TOASTS



#### HIGHLIGHT TOAST

« creamy, lightly oaky »

*It highlights the fruitiness of the wine and supports its structure and sweetness with finesse.*



#### MEDIUM TOAST

« caramel, vanilla and light smoky notes »

*It adds a gourmand aromatic profile and a silky texture on the palate.*



#### MEDIUM+ TOAST

« spicy, smoky notes and grilled almonds »

*It contributes the persistence and aromatic complexity of premium wines.*

### USAGE AND RECOMMENDATIONS

- > **Use by direct immersion** of infusion bags containing the **Æno Bois® 3D**, in wine or must.
- > **Contact time between 2 and 4 months, according to the type of wine and the desired result.**
- > **White wines :** use recommended straight away after the beginning of the fermentation. Use possible during maturation, in which case it is important to leave the wine on its fine lees and to carry out light batonnage.
  - **Dosage :** 1 to 3 g/L according to the desired intensity.
- > **Red wines :** application possible during fermentation as well as maturation. An earlier incorporation is always recommended for a greater integration and rounded effect.
  - **Beginning of AF** to benefit from the structuring effect of the wine and the revelation of the fruitiness thanks to the interaction between yeast and oak.
  - **During MLF** to optimise the contact time and to aid the interactions between the malolactic bacteria and the aroma precursors of the oak (toasted and vanilla aromas, creamy and sweet flavours).
  - **During maturation,** use possible straight after the first racking. May be coupled with additions of oxygen and stirring, according to the recommendations of your consultant winemaker.
  - **Dosage :** 2 to 6 g/L according to the time available and the desired aromatic intensity.

The use of **Æno Bois® 3D** is direct and simple, with no extra equipment necessary, by submerging them directly in infusion bags in the wine or must. The bags can also be attached by their cord to the tanks if it is equipped with a hook or attachment point.

### CONDITIONNEMENT

- > Double thickness PE Kraft bag, certified for food use containing to infusion bags of 6 kg.