

### Granular US

Granulates of American oak of the variety Quercus Alba. The oak used is chosen by our experts and naturally seasoned. According to the level of toast, a huge aromatic array is revealed which goes from discrete notes of coconut to more mocha notes along with a freshness and intense sweetness.

#### OENOLOGICAL INTEREST

> **The granulars US** may be used during alcoholic fermentation on white, red and rosé wines. They can significantly improve the organoleptic profile of the wines by working with the interactions between microorganisms and wood.

**Nose:** Decrease the vegetal character, improve the cleanness of the nose and reveal the fruit.

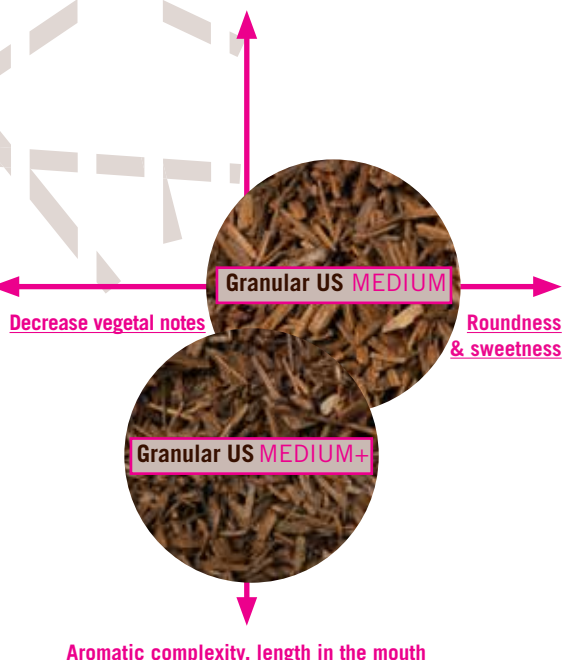
**Palate:** Reinforces the mouthfeel, increase the structure and length.

> According to the chosen toast, a more or less woody profile may be obtained. This can enhance the complexity of the wine. On red musts, **granulars US** aid in maintaining a more intense colour during aging.

> **Granulars US** may also be used at the end of maturation for the preparation of red wines for bottling. Follow closely the recommendations of your consultant winemaker for this more delicate operation.

#### THE PRODUCTS

Clean nose, revealing of the fruit



Decrease vegetal notes

Roundness & sweetness

Aromatic complexity, length in the mouth

#### DOSAGE

> **The dosage depends on the desired type of product.**

**White and rosé wines:** average dosage 0.5 to 2 g/L.

**Red wines:** average dosage 1 to 4 g/L.

#### INSTRUCTIONS AND RECOMMENDATIONS

> **During alcoholic fermentation (with skins)** : progressively add the granular into the tank during filling to optimise the action of the product.

> **During alcoholic fermentation (without skins)** : It is recommended to use the product with infusion bags, directly submerging in the must.

**Contact time: very fast action:** from a few days to 2 weeks depending on the speed of the fermentations.

> **In maturation or malolactic fermentation** : It is recommended to use the product in infusion bags and to stir the wine in order to increase the extraction and the homogenisation. These stirrings can be carried out together with an addition of oxygen.

**Contact time: very fast action:** 1 to 2 weeks, depending on the tasting of the wine and desired result.

#### PACKAGING

> 18 kg bag.

> Also available on request in bags of 18kg each containing 3 infusion bags of 6kg.

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