



Solutions for winemaking

LAMOTHE-ABIET

TECHNICAL DATA SHEET

STAVES ŒNOBOIS® 18mm

ORIGIN, EXPRESSION, ABSOLUTE

FORMULATION

New oak staves from selected species *Quercus robur* and *Quercus sessiliflora*, sourced only from French forests. These forests are naturally grown without any treatment products. Woods are naturally air-seasoned 24 months minimum before transformation. No chemicals are used during the stage of transformation or storage. Once seasoned, oak is machined to transform in staves, then toasted a first time to the core with a convection oven and a second time with a superficial oven. The toast can be light (**ORIGIN**), medium (**EXPRESSION**) or strong (**ABSOLUTE**).

FIELD OF APPLICATION

Use on white, rosés and red wines, during alcoholic fermentation or ageing.
Enological product, whose utilization is controlled according to the regulation. Refer the legislation in force in your area.

APPLICATION RATE

Whites and rosés: 0.25 à 1 stave / hL. Reds: de 0.5 à 1.5 staves / hL. Application rate must be adapted to the organoleptic objective.

DIRECTIONS FOR USE

Use by soaking the sticks in the wine on tank. Plastic clamps permit to attach the sticks into the tank before filling.

SPECIFICATIONS

PHYSICAL	
Aspect	Wood stave
Color	Origin : beige Expression : brown Absolute : dark brown
Dimensions	Length : 90 cm Width : 5 cm Thickness : 1.8 cm
CHEMICAL	
Benzo(a)pyrene	< 50 ng / g
Pentachlorophenol	< 100 ng / g
2, 3, 4, 6 Tetrachloroanisole	< 1 ng / g
2, 4, 6 Trichloroanisole	< 0,2 ng / g
Pentachloroanisole	< 100 ng / g

Iron	< 100 mg / kg
Arsenic	< 2 mg / kg
Lead	< 5 mg / kg
Mercury	< 1 mg / kg
Cadmium	< 0,5 mg / kg
MICROBIOLOGICAL	
Aerobic mesophiles	< 10 ⁴ UFC / g
Salmonella	Absent / 25 g
Coliforms	< 10 UFC / g
Yeasts	< 10 UFC / g
Moulds	< 10 ⁴ UFC / g

STORAGE

Store in original and air-tight outer packaging in a dry environment. Keep away from chemical products such as fungicides, pesticides, cleaning products, chlorine based products and wood treatment products. Use quickly after opening.

PACKAGING

Cardboard box of 20 staves, protected by food grade polyethylene inner liner. Packaging of the staves in bundles of 2 x 10 staves, bounded by 2 food grade clamps on both ends, to set up inside the vinification and/or ageing tank.



LC/29-10-2019

For oenological 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).



LAMOTHE - ABIET

Avenue Ferdinand de Lesseps
33610, CANEJAN / BORDEAUX, FRANCE
Tél : +33 (0)5 57 77 92 92

www.lamothe-abiet.com