

## HIGH QUALITY OAKWOOD ALTERNATIVES FOR AGEING OF RED AND WHITE WINES

### ► The intelligent alternative to oak barrels

The new WineBlox offers a high-quality alternative to large oak barrels and bariques. WineBlox combines the advantages of using new wood with a cost effective vinification of red and white wines.

The range of application varies from simulation of barrels in stainless steel tanks to barrel vinification. WineBlox are excellent to refresh used barrels and closes thereby very well the gap between wood chips and oak barrels.

- Produced exclusively for 2B from high quality Oak – same quality as oak barrels.
- Complete integration of flavours in wine, no negative off flavours
- Facilitates MLF through absorption of inhibitory compounds, fatty acids
- Environmentally and resource-friendly, certified from sustainable forestry
- Significant cost savings due to low dosage rates, 0.25 – 3 g/l

### ► Properties

Using WineBlox will provide the wine-maker with an economical and practical way of improving the wines and will result in unique flavours associated with top class wines. The oak is matured minimum 24 months in open air and subsequently submitted to a special and gentle convection toasting process in order to reach the desired level of toasting. Using WineBlox in the vinification will significantly improve the structure and complexity of the tannins and thereby providing an enhanced colours and flavours which normally only can be assured though barrel aging. WineBlox are produced from uniform high quality French oak, using the exact same wood quality as for barrels. The special and gentle convection toasting process secures a uniform level of toasting and stable integration of flavours into the wine.

### ► Dosage and application

WineBlox are small cubes produced from oak staves which originates 100 % from certified sustainable forestry. The addition of WineBlox is made easy as the cubes are packed in 5 kg bags which can hang inside the fermentation tanks. For the addition of smaller quantities, a special bag for this application is available. This makes it easy to secure exactly the dosage level you require. Before usage of WineBlox, we recommend to rinse well in clean water to remove potential wood dust (sawdust) produced by the cubes rubbing together in the packaging. Make sure you use distilled or filtered water that has no chlorine in it so as not to impart any chlorine flavour to your cubes.

WineBlox can be added to the juice, mash or wine. The minimum period is one month; however the optimal results are achieved with a contact time between 3 – 6 months.

### ► In white wines:

Type	Vinification in Stainless steel tanks	Vinification in oak barrels
WineBloxlight	0.25 – 0.5 g/l	0.25 g/l
WineBloxmedium	0.25 – 0.5 g/l	0.5 – 2 g/l
WineBlox medium +		0.5 – 2 g/l

### ► In red wines:

Type	Vinification in Stainless steel tanks	Vinification in oak barrels
WineBloxlight	0.5 – 1 g/l	0.25 g/l
WineBloxmedium	0.5 – 1 g/l	1 – 4 g/l
WineBlox medium +		1 – 3 g/l

For red wine applications the best sensory results have been achieved with the addition of 0.25 – 1 g/l WineBlox Light.

### ► Packaging

WineBlox is packed in a 10 kg aluminium foil bag. Each bag consists of 2 mesh bags with each 5 kg which are ready to use following above mentioned dosage and application.

WineBlox are available in following toasting grades:



### ► Shelf life

There is no given shelf life for WineBlox.

We strongly recommend using unopened bags within 3 years from production date. We recommend using opened bags within a short period and to store opened bags airtight and in a dry and odour-free environment.