

GUARANTEED HIGH QUALITY AMERICAN OAK QUERCUS ALBA



Nobile® American Blend

Colour : chocolate

Major aromatic compounds : vanillin, cis and trans-octalactone.

Organoleptic profile : vanilla, coconut, mocha, woody, maple syrup.

Oenological properties : increases the sensation of sweetness, confers vanilla and smoky notes.

Application in winemaking

White wines :

During fermentation : add **1 to 3 g/L** of chips after clarification.

Addition to wines : add **0.5 to 3 g/L** by dipping Nobile® infusion bags into the tank.

Red wines :

During tank filling : add **1 to 5 g/L** of chips in steps.

Addition to wines after racking : add **1 to 4 g/L** by dipping Nobile® infusion bags into the tank.

The Nobile® +

- ⊕ In order to facilitate the diffusion during ageing, it is recommended to stir tanks regularly.
- ⊕ Nobile® American Blend is recommended for its high sweetening potential

Nobile® American Blend

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Vinification / Ageing

Uses, packaging & storage

Application rate and maceration time : according to results of sensory evaluation.

Regulation : consult country applicable regulation.

Available packaging :

- 15 kg food grade polyethylene bags.
- two 7.5 kg infusion bags overpacked in a plastic bag.

Storage :

- above ground, in original packaging, at moderate temperature (5 to 25°C / 41 to 78F).
- relative humidity below 75%
- aerated storage area, protected from flavours and odours.

Use within 3 years.

Product is sensitive to ambient contaminants.

