

# TECHNICAL DATA SHEET

## ŒNOBOIS® STICK FR

### HIGHLIGHT, MEDIUM, MEDIUM+

#### FORMULATION

Pieces of French oak (long segments), 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 sticks, then toasted with a convection oven, at light level (**HIGHLIGHT**), average level (**MEDIUM**), or heavy level (**MEDIUM+**).

#### 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

White and rosé wines: 0.5 to 2 sticks/ hL. Red wines: 1 to 3 sticks / 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	Segments (square section)
Color	<b>Highlight:</b> Beige <b>Medium:</b> Brown <b>Medium +:</b> Dark brown
Dimensions	<b>Length:</b> 90 cm <b>Width and thickness:</b> 2.2 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 <sup>4</sup> UFC / g
Salmonella	Absent / 25 g
Coliforms	< 10 UFC / g
Yeasts	< 10 UFC / g
Moulds	< 10 <sup>4</sup> 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 36 stick protected by a food grade inner liner.

Packaging of **Sticks**: Bundles of 6 x 6 sticks, bounded by 1 food grade clamp, on one end, to set up inside the ageing tank.

Packaging of **Sticks SV**: Bundles of 6 x 6 sticks, bounded by 2 food grade clamps on both ends, to set up inside the vinification tank.



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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°606/2009 (and its modifications).



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