



## Oak Segments

We offer StaVin Oak Segments in all three toast preparations: Fire, Savour Oak Oven and Barrel Head Oven. This product will arrive in a 15-pound (6.8 kg) food-grade poly bag ready to be used for those applications that have a medium time frame before bottling.

Oak Segments are cut from our toasted full-length staves into 2-inch squares. Remember as you decrease the geometric size of the oak product, the faster your extraction rate will be. Our minimum three-year seasoning is a requirement for every product that leaves our facility. Be assured that StaVin Oak Stave Segments can be used to mimic your favorite barrel program without sacrificing quality.

Talk to us about replicating your barrel program with our Barrel Profiling program.



All Segments arrive in a protected shipping bag. Inside is a 15 lb (6.8 kg) food-grade, nylon mesh bag (above) ready to go straight into your wine.



We offer an impressive range of toasting options, from our mouthfeel enhancing Barrel Head Oven Toast (pictured, left) to our multi-flavored Fire Toasted Segments (shown above and right). Combine toasting preparations to replicate the same flavors found in high quality barrels.

### Dosages & Specifications

<b>100% New barrel impact:</b>	Use 5 lb (2268 g) per 60 gal (227 l)
<b>Size:</b>	± 2 x 2 inches (5 x 5 cm)
<b>Contact time:</b>	3 months minimum
<b>Seasoning:</b>	3 years in natural elements
<b>Toast method:</b>	Traditional Fire, Barrel Head and Savour Oak Convection Oven Toast
<b>Toast levels:</b>	Medium, Medium Plus or Heavy (Fire Toast only)
<b>Useful life:</b>	18 months
<b>Type of oak:</b>	American, French or Hungarian
<b>Displacement:</b>	2.9 gal (11 l) per bag
<b>Package Weight:</b>	15 lb (6.8 kg) bag

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