OAK WOOD FOR WINEMAKING

French and American oak

CHARACTERISTICS

MARTIN VIALATTE has developed a wide range of oak for winemaking made up of oak chips and products, carefully selected, dried and toasted to impart a variety of flavour profiles to different wines.
The **VIAOAK** range comes in packaging specially designed to facilitate its use and totally preserve its aromas.

Thanks to rigorous, controlled production, the **VIAOAK** range offers significant benefits for enhancing the balance and complexity of wines.

1. Release of certain compounds during toasting

   Versatility
   Sweetness
   Fatness
   Roundness in the mouth

2. Oak tannins and macromolecular compounds in the wood

   Volume
   Structure in the mouth

3. Extractable compounds expressed during different toasts

   Aromatic complexity with a wider spectrum of aromas (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes)

The products in the range can be distinguished:

- **By their size:**

CHIPS	CUBE	STAVES	NEW LIFE
Two 5 kg mesh bags per 10 kg bag Large exchange surface • Short contact time • Rapid aromatic input Enhanced extraction of all the aromatic compounds in the wood	Two 5 kg mesh bags per 10 kg bag Average size: 50 x 30 x 10 mm Cut along the wood grain: provides more elegance Rapid ageing: • Minimum 1 months • Ideally 2 months Use • in ageing, provides more aromatic elegance and harmony than chips • in MLF	7 mm and 14 mm staves Use • replicates ageing in barrels with more flexibility and versatility • provides harmonious, integrated tannins, elegance and aromatic complexity Ageing product • 16 weeks minimum • carry out a pump-over once a week	String of 24 ministaves Exchange surface: 0.2 m²/hL. Use • extends the lifespan of barrels • and accelerates the ageing process in barrels by increasing the contact area Ageing • minimum 3 months • optimum 4 months Provides structure, elegance and aromatic complexity Complements ageing in barrels

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- **By the origin of the oak wood used** for the expression of additional aromas:
  - French oak (FR)
  - American oak (US)
- **By the extent of toasting,** with various grades: NATUR, HIGH SWEET, FINESSE, HIGH MOKA, CHAUFFE LEGERE, F500, M+300, WHITE CHOCOLATE and INTENSO.
  - VIAOAK NATUR is a wood that is matured for 18 months using a specific drying method that involves no toasting. It develops fruitiness and aromatic elegance, and enhances structure in the mouth.
  - VIAOAK HIGH SWEET is an innovative medium toast, developing vanilla and mocha character.
  - VIAOAK FINESSE is a very slow, long toast, using an innovative toasting process. It can be used to obtain elegant, harmonious and very sweet notes.
  - VIAOAK HIGH MOKA is a medium plus toast, using a convection toasting process, and developing roasted and brioche character.
  - VIAOAK CHAUFFE LEGERE is a specific light toast that contributes to the sensation of sweetness and volume in the mouth.
  - VIAOAK F500 is an extra-long toast that provides roasted notes and promotes aromatic persistence.
  - VIAOAK M+300 is a medium plus toast that provides complexity and sweet notes.
  - VIAOAK WHITE CHOCOLATE is a medium-high toast providing sweetness.
  - VIAOAK INTENSO corresponds to a specific blend of wood and toasts for a complex aromatic profile.

SIZES AND DOSAGES

It is advisable to carry out a few trial runs in order to determine dosages as well as the contact time needed to achieve required objectives.

Dosages vary according to the products and the type of wine to be obtained.

GRADE	ORIGIN	CHIPS	CUBES	STAVES 7	STAVES 14	STAVES 27	KIT NEW LIFE
VIAOAK NATUR	US / FR	1 to 4 g/L					
VIAOAK HIGH SWEET	US / FR	2 to 6 g/L	2 to 6 g/L	0.5 to 3 staves/hL	0.5 to 2 staves/hL		
VIAOAK FINESSE	US / FR	2 to 6 g/L	2 to 6 g/L	0.5 to 3 staves/hL	0.5 to 2 staves/hL		
VIAOAK HIGH MOKA	US / FR	2 to 6 g/L		0.5 to 3 staves/hL			
VIAOAK CHAUFFE LEGERE	US / FR	1 to 3 g/L	1 to 3 g/L				
VIAOAK F500	FR	2 to 5 g/L					
VIAOAK M+300	FR	2 to 5 g/L					
VIAOAK WHITE CHOCOLATE	FR	2 to 5 g/L					
VIAOAK INTENSO	FR	2 to 5 g/L				0.5 to 2 staves/hL	1 kit/barrel

The best times to use the products are:

- Chips: at vatting during fermentation (add the loose chips to the tank). Also used in ageing (add the chips in their bags).
- cubes, staves: during the devatting and/or ageing stage.

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The use of oak chips in winemaking, on must or wine, is permitted in the European Union.
The oak chips must come exclusively from trees of the genus Quercus. Wood particles must be such that at least 95% by weight are retained by a 2 mm mesh sieve.
The treatment must be recorded in the cellar register. Outside the European Union, consult the legislation in force in your country.

INSTRUCTIONS FOR USE

Products in the **VIAOAK** range are packaged in food-grade polyethylene mesh bags for easy use in tanks, with no restrictions, enabling products to be easily recovered after use. The use of mesh bags promotes the dissemination of aromatic compounds.
Place the bags at different heights throughout the tank using synthetic cord to promote excellent dissemination and thorough mixing.

Precautions for use:
Carry out a pump-over every week if dissemination is not uniform throughout the whole volume of wine.
Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

Chips and cubes are packed in 5 kg polyethylene mesh bags, overwrapped in a 10 kg non-divisible bag.

Staves are sold:
- in bags of 50 for 7 mm staves
- in bags of 25 for 14 mm staves
- in bags of 10 for 27 mm staves

The KIT NEW LIFE is sold individually.

STORAGE

Store unopened, sealed packaging away from light in a dry, odor-free environment.
Once opened use rapidly.

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