



# FINE NORTHERN OAK

## ABOUT US

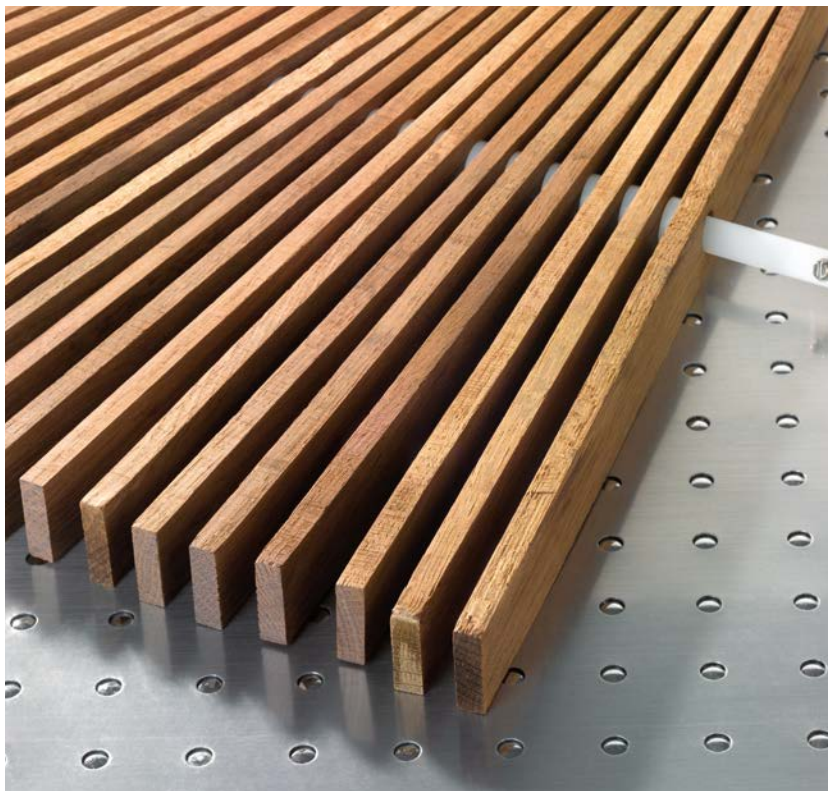
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Fine Northern Oak has more than a decade of experience in American oak alternatives, sourcing top-quality fine grain white oak and designing products for targeted extraction rates. We work with leading stave companies, who are renowned for their barrel-quality wood. An extra-long seasoning of more than two years and a gentle, extended toasting process are the key elements of our successful range.

## BARREL INSERTS

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The Barrel Inserts are a premium tool to age wine in used barrels. FNO works with small lots of high-quality American white oak, which are air-dried and seasoned for at least two Minnesota winters.



★ THE BEST OF AMERICAN OAK

# BARREL INSERTS

## ENOLOGICAL PROFILE

### LIGHT



Subtle oak impact, with freshness and caramel. Volume and elegance on the palate.

### MEDIUM



Ripe fruit and smooth yet intense oak and vanilla. Length, volume and richness define the mouthfeel.

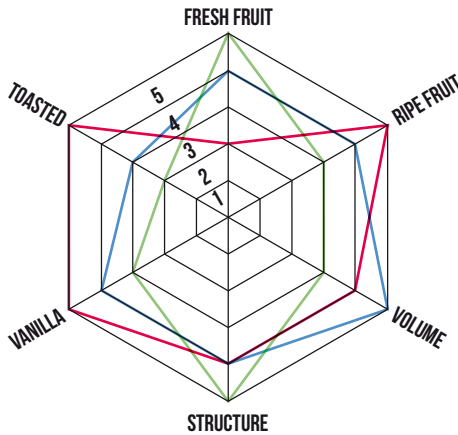
### MEDIUM+



Toasty notes (coffee and cappuccino) and black fruit jam. Sweetness on the palate.

## SENSORIAL IMPACT

- LIGHT TOAST
- MEDIUM TOAST
- MEDIUM+ TOAST



## TECHNICAL ELEMENTS

Stave Dimensions:	19 x 1.2 x 3/8 in
Unit Weight:	8.6 lbs / 16.9 square feet
Packaging:	2x20 Staves per system

## IMPLEMENTATION

### IMPLEMENTATION IN BARREL

2x20 stave system to be installed inside the barrel. We recommend installation by a professional cooper, so please inquire.

### RECOMMENDATION FOR USE

Contact Time: **12 to 24 weeks**  
Levels of free SO<sub>2</sub> in the wine may decrease during use. We recommend monitoring SO<sub>2</sub> after approximately two weeks of contact time.

## STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in original packaging, with no ground contact and in a cool and odorless environment.

**CONTACT:** Our team is available to assist you and share its knowledge of the FNO Barrel Inserts. For personalized advice, please contact them at: [info@finenorthernoak.com](mailto:info@finenorthernoak.com)

**QUALITY & SAFETY:** The Fine Northern Oak range is produced under strict conditions intended to guarantee food safety and meet current regulatory requirements. The choice of high quality packaging material ensures maximum protection against potential contamination during transport and storage.

**REGULATIONS:** Prescribed designations: Pieces oak wood. Resolution n°03/2005 and n°430/2010 of the oenological Codex adopted by the OIV.