

FINE NORTHERN OAK

ABOUT US

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.

CHIPS

FNO's chips is offered in **MEDIUM** and **INTENSE** toasts, the 100% American Oak chips benefit from the oak's extended seasoning and long toasting protocols. These chips feature high levels of vanillin and provide results in shorter periods of time giving rounded sweetness.

Building on those successful attributes, *French* **TOUCH** is a blend including the best selection of French Oak, accenting the aromatic American oak. It lends balance and a lengthy finish to the palate.



★ THE BEST OF AMERICAN OAK

CHIPS

ENOLOGICAL PROFILE

MEDIUM



Notes of fruit, vanilla & spices. Volume and creaminess on the palate.

INTENSE



Black fruit, spices and caramel notes. Round and creamy mouthfeel.

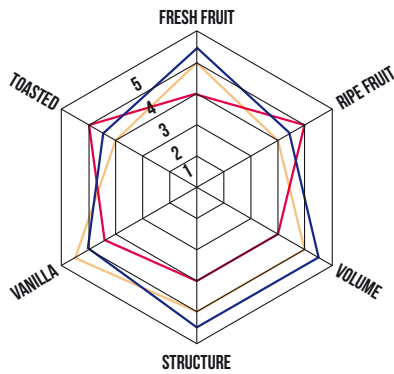
French TOUCH



Red fruits notes and vanilla. Structure and lengthy finish.

SENSORIAL IMPACT

- MEDIUM TOAST
- INTENSE TOAST
- *French* TOUCH



TECHNICAL ELEMENTS

Average Unit Weight: **20 lbs**
Packaging: **Nylon infusion bag. Secondary packaging of polyester and white polyethylene.**

DOSAGE

Light red wine: **15-30 lbs/1,000 Gal**
Concentrated red wine: **30-45 lbs/1,000 Gal**
White wine: **8-25 lbs/1,000 Gal**

IMPLEMENTATION

RECOMMENDATION FOR USE

Contact Time: **4-6 weeks**

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 Chips. For personalized advice, please contact them at: 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.