



OAK ALTERNATIVES

INCANTO CREAM

Chips - Ministaves - Barrel Boost



COMPOSITION

Medium toast French oak



GENERAL CHARACTERISTICS

Sensory aroma characteristics: custard, coconut, butter, cappuccino, licorice and dried fruit. Taste characteristics: increases softness, volume and sweetness without imparting astringency.

Incanto Cream is available in the following formats:

- Chips: fragments of 2-4 mm
- Ministaves: stave of about 25 cm length x 2.7-.5 cm width x 0.9 cm deep
- Barrel Boost: disposable kit consisting of 24 ministaves (ministave size: 25 x 2.7 x 0.9 cm) in an infusionbag chain designed to extend barrel life.



APPLICATIONS

- Fermentation of white and red wines
- White and red wine ageing
- Prolong the life span of barrels



DOSAGE

Chips: 0.5-4 g/L white vinification; 1-6 g/L red vinification

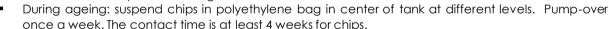
Ministaves: 1-5 g/L

Barrel Boost: One kit per barrel

INSTRUCTIONS FOR USE

Chips

- White must fermentation: after settling, add polyethylene bags containing chips to fermentation tank.
 Contact time is equal to the length of fermentation.
- Red grape fermentation: after crushing, add chips in bulk (not in provided bag) as tank is being filled.
 Contact time is equal to the length of maceration.



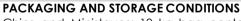


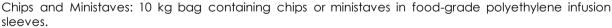
Ministaves

 During ageing: suspend chips in polyethylene bag in center of tank at different levels. Pump-over once a week. Contact time is minimum 3 months, 4 months optimal.

Barrel Boost

- Insert Barrel Boost into the barrel through the bung hole.
- Using the special hook, affix Barrel Boost to the bung or edge of the bung hole so it can easily be removed at the end of treatment. The Barrel Boost kit is disposable. Contact time: minimum 4 months, optimal 6 months.









Barrel Boost: Bag containing a disposable kit consisting of 24 ministaves.

Sealed package: store in a cool, dry and well-ventilated area.

Opened package: carefully reseal and store as indicated above.

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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COMPLIANCE



The product is in compliance with the following specifications: Codex Œnologique International

Product approved for winemaking in accordance with: Reg. (EU) 2019/934

Product approved for winemaking by the TTB. Legal Limit: N/A

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