

The new oakwood chips



Product	Origin	Toasting
OakyVin AH	American oak (Quercus alba)	Heavy
OakyVin AM	American oak (Quercus alba)	Medium
OakyVin DH	(Deutsche) German oak (Quercus robur/petraea)	Heavy
OakyVin DM	(Deutsche) German oak (Quercus robur/petraea)	Medium
OakyVin FH	French oak (Quercus robur)	Heavy
OakyVin FM	French oak (Quercus robur)	Medium

The impact of oakwood on sensory properties is uncontested. The difference in flavour impression between wines stored in wooden barrels and wines stored in different vessels made of other materials is striking and the positive impact of oakwood on taste and odour is even enhanced when wines are aged in barrique barrels. By the relatively large contact area, the positive "wood flavour" is intensified, in dependence on the storage time. A slow ageing in barrique constitutes an efficient and approved technology to produce excellent wine qualities from already good base wines. This method of slow and balanced barrique ageing will, also in the future and particularly for specialities, maintain its firm place in winemaking.

Similar effects can be achieved by a skillful, targeted application of oakwood chips. In many countries of the new world the use of oak chips to advance and accelerate wine maturing, as well as to obtain certain desired aromas by a controlled application is a standard method. The methods for oak chips application vary and every winemaker must test his individual approach to obtain the best results. Advantageous and very much recommended are pretests carried out in relatively small-sized vessels. By this, particularly taste sensations of the different origin of the chips, the degree of toasting, the dosage, contact time, air contact, etc. can be tested.

Aims of application of OakyVin chips
- Sensory optimisation
- Improvement of the tannin structure in the wine
- Stabilisation of colour
- Generation of vanilla wood aromas and smoky aromas
- Masking of bitter, unripe tannic components
- As supplement in barrique winemaking

OakyVin chips are made from the same oakwood that is employed for barrique barrels and are equally suitable for white and red winemaking. For white winemaking, they are preferably used for Burgundy varieties. Trials are being made with various other vine varieties to gain experience. And there is practically no limitation to varieties when it comes to the making of red wines.

- please turn -

Oak chips addition

OakyVin chips can be added to the mash, must or wine at any time. Contact times can come up to several days or several weeks, dependent on the type of wine, type of oak chips and dosage. A sensory evaluation should be continuously carried through to observe reaction and development and to be able to separate the oak chips at the right moment. For wine treatment, dosage quantities amount to 50 – 300 g per 100 L or even more, dependent on the desired aroma intensity. The usual contact times are 5 to 30 days. Air contact is recommended to develop the according wood and toasting aroma. Therefore it is important to provide for air supply, yet taking into consideration the wine type and the contact time. Already, a pumping over or stirring leads to a rounding off and harmonisation of tannin and toasting aromas.

OakyVin qualities

The distinguishing features of the OakyVin qualities are the oakwood origin and the degree of toasting. Most important for the quality of the oak chips is the way of toasting. Toasting must be complete, through and through and not only at the surface. This characteristic is very easily recognized and checked by breaking through the oak chips.

Chips and equally wood for barrels should be chopped in a way that the conducting vascular tissue is not destroyed, as otherwise an unpleasant tannic flavour would be released. All OakyVin chips are chopped and toasted according to new, carefully developed methods excluding unpleasant side effects. Consequently oak chips are subject to the same carefully conducted quality control like cask wood.

Advantages of OakyVin chips
- Reduced barrel storage capacity required
- Considerably lower costs
- Simple pretests
- Easy cuvée-making
- Easy production of different aroma types
- Easy balancing of sensory evaluation by adequate selection of OakyVin chips, choice of dosage amounts, contact times, repeated application of oak chips, air supply

Origin of OakyVin chips

OakyVin chips are made from American, French or German oak. The decisive factor for applicability is the growth rate of the oak tree and thus the local climate. Oak trees grown slowly under cool climatic conditions are preferred. OakyVin chips, derived from American oak are described as aromatic/fruity in the wine with distinct vanilla aroma. They principally lead to a quicker wine ageing. The aroma of OakyVin chips from German oak varies from the aroma of American and French oak chips, ranging in between the two. Yet they have an equally very pleasant structuring effect. OakyVin chips from French oakwood are initially somewhat retarded and need a prolonged ageing time under higher air supply. In sensory evaluation they are described to generate spicy aromas.

Toasting

Toasting distinguishes between **Medium** and **Heavy**.

Medium toasted OakyVin chips match most German red wines. They enhance complexity and yield fine almond and caramel-like shades. Heavy toasted OakyVin chips are preferably applied with full-bodied, already complex wines. Smoky flavours/aromas are nicely incorporated.

Storage

OakyVin chips can take up and also give off odours. Therefore they must be stored in a dry and cool place, separated from other products as for instance wine treatment agents, etc.

Official authorization

Oak chips are legally admitted in the EU for winemaking under defined terms and conditions. Yet, every member state has the right to make restrictions. Observe national legislation.