



FINE NORTHERN OAK

ABOUT US

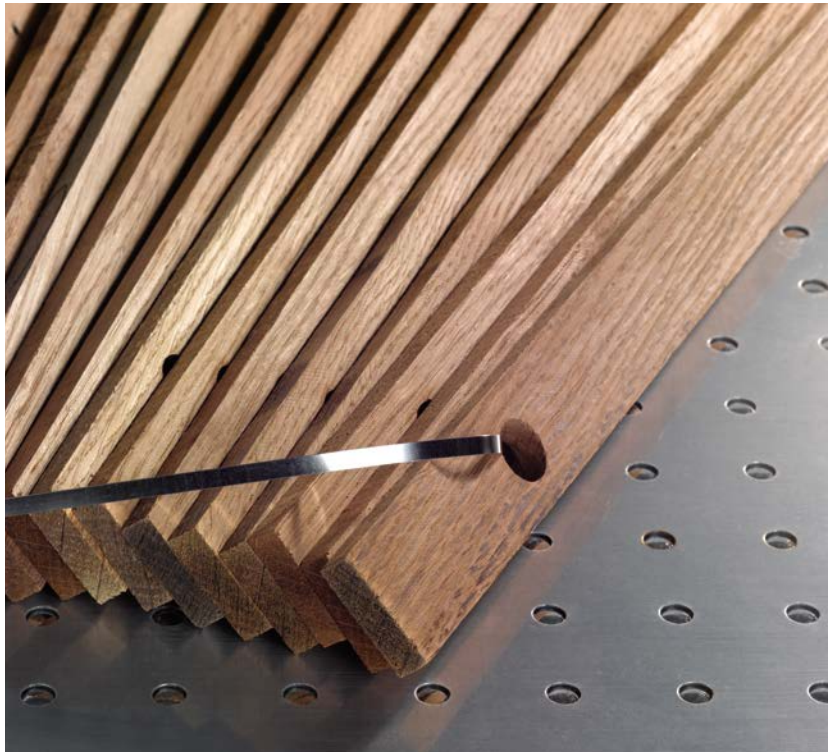
Fine Northern Oak has more than a decade of experience in American oak alternatives, sourcing top-quality fine grain white oak and designing products for targeted extraction rates. We work with leading stave companies, who are renowned for their barrel-quality wood. An extra-long seasoning of more than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

TANK STAVES

FNO Tank Staves bring softness and complexity. The extended, slow toasting process accentuates the elegance of the raw material, carefully selected from the northwest region of the American white oak range.

★ THE BEST OF AMERICAN OAK

TANK STAVES



ŒNOLOGICAL PROFILE

LIGHT



Fresh red fruit and slight note of caramel.

MEDIUM



Ripe fruits & soft yet intense aromas of vanilla and jam; volume on the mouthfeel & richness.

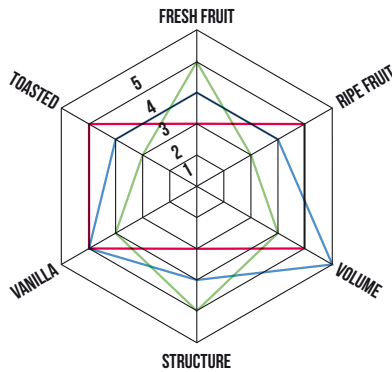
MEDIUM+



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

SENSORIAL IMPACT

- LIGHT TOAST
- MEDIUM TOAST
- MEDIUM+ TOAST



TECHNICAL ELEMENTS

Stave Dimensions: **39 x 1.2 x 3/8 in**
 Unit Weight: **0.86 square feet per stave**
 Packaging: **Bundle of 15 staves**

DOSAGE

Light red wine: **45-90 Staves/1,000 Gal**
 Concentrated red wine: **75-150 Staves/1,000 Gal**
 White wine:* **30-60 Staves/1,000 Gal**

*To get an optimal integration, it is possible to apply to the wine during the end of fermentation. Dosage should be adjusted on wine concentration and target oak profile.

IMPLEMENTATION

IMPLEMENTATION IN TANK

The staves are bundled by 15 with food-grade zip ties and hung in tanks.

RECOMMENDATION FOR USE

Contact Time: **12 to 24 weeks**
 Depending on dosage, levels of free SO₂ might decrease. We recommend monitoring SO₂ 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 Tank Staves. 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.