

ALTERNATIVES



ŒENOSTAVE®

By SEGUIN MOREAU





# CENOSTAVE®

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## TOP-OF-THE-LINE OAK STAVES FOR OPTIMAL AGING

### TECHNICAL CHARACTERISTICS:



Length: 37.4"  
Width: 1.97"  
Thickness: 7mm or 18mm according  
to the model  
Center distance: 33.7"  
Diameter drilled: 0.55"

### Average unit weight

7mm: 0.44 pounds 18mm: 1.15 pounds

### Unit area contact

7mm: 1.18 sq ft 18mm: 1.42 sq ft

### Volume occupied by 100 units

7mm: 9 gal 18mm: 22 gal

### Available species and toast



#### French Oak

7mm: Untoasted / M / M+

18mm: Untoasted / M / M+



#### American Oak

7mm: M / M+

18mm: M+

### Packaging

#### 7mm

- Heat-sealed PE-ALU sachet
- Food-safe polyethylene bindings
- 2 sets of 20 staves (40 unit box)
- Pallet: 48 boxes
- Box pallet: 2400 staves

#### 18mm

- Heat-sealed PE-ALU sachet
- Food-safe polyethylene bindings
- 2 sets of 8 staves (16 unit box)
- Pallet: 48 boxes
- Box pallet : 880 staves



### CENOSTAVE® IS

- A set of oak staves, designed to ensure the consistency of your wine's **defined identity**.
- A reliable tool for precision in winemaking.



### ACHIEVING A PRECISE AROMATIC PROFILE

- CENOSTAVE® 7mm allows for achieving excellent results in a shorter timeframe, highlighting the personality of a wine.
- CENOSTAVE® 18mm is designed for more gradual aging, bringing smoothness and elegance to more concentrated wines.

### SPECIFIC TOASTING PROCESSES

- UNTOASTED → Fresh oak flavors to accentuate lively, floral and fruity sensations.  
→ *Recommended dose: 5-10% of total volume, adding structure and sweetness on the palate.*
- M TOAST → Maximum aromatic complexity, with utmost respect of fruit and smooth mouthfeel.
- M+ TOAST → Added notes of coffee, vanilla and spices.  
→ *Used to achieve specific flavor profiles, and/or in combination with Medium toast staves for a more rounded wine.*



















### THE BEST OF OAK

Since the identity of your wines is formed from the very first stages of winemaking, CENOSTAVE® components come exclusively from the best selection and maturation processes of oak used by our cooperages.

Raw material quality is rigorously checked at every stage of the CENOSTAVE® manufacturing process, giving you guaranteed precision and regularity.



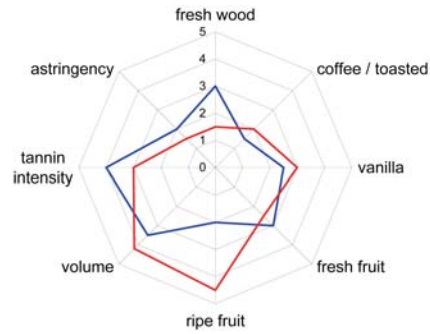
## WHICH WINE, OBJECTIVE, DOSAGE?

	SUBTLE OAK IMPACT	PRONOUNCED OAK IMPACT
LIGHT RED WINES	2 to 4 g/L  	6 to 8 g/L  
MATURE AND CONCENTRATED RED WINES	4 to 6 g/L  	7 to 10 g/L  
RED WINES WITH DEFICIENT IRRIGATION CONCENTRATED PRESS WINES	3 to 6 g/L  	8 to 10 g/L  
WHITE WINES	2 to 5 g/L  	4 to 8 g/L  

### CENOSTAVE® THICKNESS IMPACT ON MERLOT WINE

(13,5% vol, medium toast at 10g/L, 4 months of contact)

— CENOSTAVE® 7mm (5 units/hl)      — CENOSTAVE® 18mm (2 units/hl)



## IMPLEMENTATION

### • IN THE WINERY:


CENOSTAVE® is delivered with food-safe polyethylene zip ties, for ease of installation and movement inside tanks.


This system allows you to:

- 1) Attachment of staves to bindings or cables inside vats.
- 2) Quick and easy removal of staves.

To stop all wine-wood contact when the wine is cool ( $T^{\circ} < 14^{\circ}\text{C}$ ), we recommend using food-safe stainless steel cables (316L) to remove the staves from tank without pumping out the cool wine (increasing risk of oxidation).

### • WHEN TO USE OENOSTAVE:

 **RED WINES:** as soon as alcoholic fermentation is complete, or once the wine has been clarified (the impact of the wood will be more direct). In order to prevent "coffee" aromas from becoming too powerful, we recommend using OENOSTAVE® after malolactic fermentation, once the wine has been racked and a sufficient dose of sulfites added.

 **WHITE AND ROSÉ WINES:** with the clarified must or immediately after alcoholic fermentation for a stronger vanilla influence.



To find out more about how CENOSTAVE® boosts the oxygen supply, scan this QR code.

### • NUMBER OF POSSIBLE USES:

The majority of the compounds contained in the oak are extracted after 7 months of contact.

- CENOSTAVE® 7mm: single use only
- CENOSTAVE® 18mm: 2 uses possible.

Before using for a second time, we recommend soaking the staves in a sulphite solution in order to remove as many as possible of the compounds left by the previous wine (tartar, lees, micro-organisms etc.).

**N.B. we strongly advise against reuse if the previous wine was affected by a microbiological contamination.**

### • A FEW RECOMMENDATIONS:

- **SO<sub>2</sub>:** the active SO<sub>2</sub> concentration should be checked every two weeks during the first two months of contact with the wood.

- **Homogenization:** wines from different vats should be mixed once or twice per week, with 10% of the total volume mixed each time. This allows you to keep your wines fresh and ensure better extraction of the oak compounds and a more uniform distribution of the oxygen provided by the naturally porous wood.

- **Lees and oxygenation:** careful management of the lees and the oxygen supply is recommended in order to utilize OENOSTAVE®'s full potential.

- **Regular tasting:** the balance of flavors is satisfactory after four months of contact with 7mm staves and six months for 18mm staves. With some wines it is possible to achieve results more rapidly; regular tasting allows management of contact times accordingly.



## DID YOU KNOW?

- The SEGUIN MOREAU R&D team have demonstrated that the character of a wine aged using staves is largely a question of the dose used (g/L)—and not the surface area of wood in contact with wine.



## STORAGE CONDITIONS

CENOSTAVE® will retain its sensory properties indefinitely as long as the product remains in its original sealed PE-ALU packaging. After opening, it is possible to conserve CENOSTAVE® a year in its original PE-ALU packaging carefully closed.



## QUALITY AND SAFETY

The CENOSTAVE® range is subject to rigorous manufacturing conditions that aim to guarantee food safety and to meet current regulatory requirements.

The choice of highest quality packaging materials ensures maximum protection against potential contaminations during transport or storage.

Quality and food approval certificates are available on request at: [info@seguinmoreau.com](mailto:info@seguinmoreau.com)



## REGULATIONS

Prescribed designations: Pieces of oak wood.

- . Regulation EC N°1507 dated 11<sup>th</sup> October 2006.
- . Resolutions n°03/2005 and n°430/2010 of the CEnological Codex adopted by the OIV.
- . Regulation EC N°606/2009 of 24 July 2009, appendix 9.

The use of pieces of oak wood for winemaking purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.



## INTERESTED IN TRYING OUT CENOSTAVE® ?

Our team is available to assist you and share their knowledge of CENOSTAVE®.  
For personalized advice, please contact them at: [info@seguinmoreau.com](mailto:info@seguinmoreau.com)

**OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...**

Discover all our products on [www.seguinmoreaunapa.com](http://www.seguinmoreaunapa.com).

