



THE OAK AGING DIY* KIT TO CREATE YOUR MICRO-CUVÉES!

TECHNICAL CHARACTERISTICS:

Dimensions

Stick

Length: 100 mm

Diameter: 21 mm

Drilling diameter: 7 mm

316L Stainless steel cable

Length: 1500 mm

Diameter: 1.5 mm

Unit weight

~22g / stick

Species available

French oak

American oak

Toasting

Specific hot air convection process

Hygrometry rate

6 - 8 %

Packaging

12 sticks per box

+ 1 stainless steel cable

Instructions for use are printed on the box



AT LONG LAST, AN IDEA DESIGNED FOR CRAFT DISTILLERIES

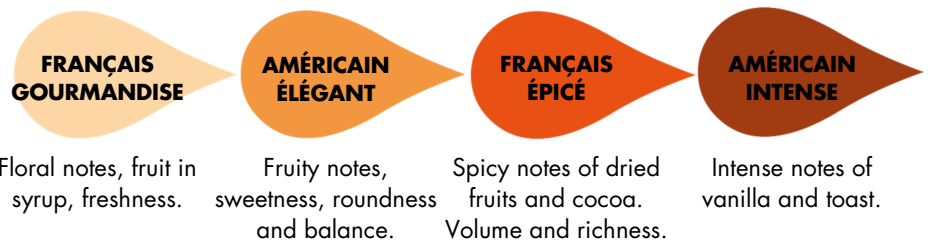
Because your spirits deserve a high-quality aging, regardless of the volume of your distillates, SEGUIN MOREAU has developed the "ŒNOSTICK micro" range, the only oak aging solution dedicated to micro-cuvées.

It is a **very precise and adaptable tool**, due to its dedicated shape and flexibility of use. Every distiller will be able to blend freely the different oak species and toasting levels, in order to **create their own recipe for a tailor-made aging process** of each of their cuvées.



A RANGE OF 4 SETS TO LET YOUR CREATIVITY FLOW

Depending on your tasting objectives, you can mix the different sticks references and create your own recipe:



DID YOU KNOW?

We **strongly advise against the use of small capacity barrels** (25, 50, 75 liters) available on the market. On the one hand they are often paraffin-coated on the inside by their manufacturers in order to enhance their watertightness, thus rendering any exchange with the oak impossible.

On the other hand, if they are not paraffin-coated, the loss of alcohol by evaporation is very important and the spirit is heavily weighted down by aggressive woody notes. On the palate, rich notes are lost and the distillate is dried up.

The ratio volume of alcohol/contact surface with wood becomes suitable for aging in oak barrel upwards of a hundred liters only.



IMPLEMENTATION

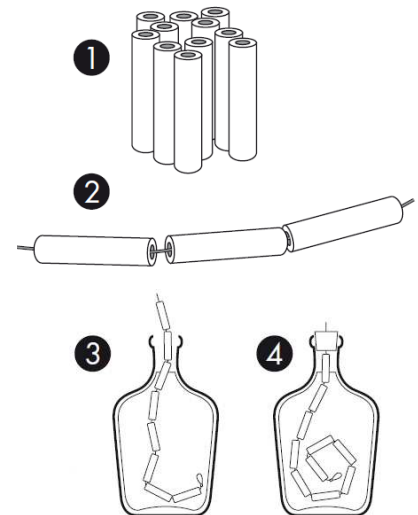
A 12 sticks box is intended to **treat 25 to 60 liters of spirit**, with a 10 to 4 g/L dose. You can freely use the whole sticks of a single box or **create your own recipe**, by blending the different available references of the range.

In terms of container, we recommend that you use **glass demijohns**, which are suitable for contact with spirits.

Contact period between sticks and spirit is up to individual distiller. Nevertheless, we recommend a **minimum of 2 weeks contact period**, and then to **conduct regular tasting sessions**: the goal is to define the optimal aging process and the date to remove sticks and cable.

HOW TO USE **OENOSTICK®**

- 1 Gather the sticks together, in quantities and proportions of your choice from the references available in the range.
- 2 Thread each stick on the stainless steel cable: the loop at one end of the stick acts as a stop for the 1st stick.
- 3 Once the sticks are in place, plunge the cable into the demijohn, in contact with the spirit to be aged.
- 4 Block the end of the cable between the neck of the demijohn and the stopper, so that it can be easily taken out afterwards.



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.

Recommended storage time: the products in the range will retain their full sensory properties for a whole year.



REGULATION

Prescribed designations: pieces of oak wood.

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

*DIY means "Do It Yourself".