



CANADELL

Premium Oak for Enology
Directly from the Source

CHIPS: HIGH IMPACT CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 2-12mm. Will not pass through pumps.
- Packaged in 10 kg (22 lb) infusion bags and vacuum sealed in food grade and recyclable plastic to retain freshness and then put onto a pallet for ease of shipments and transport.
- Infusion bags are made of alimentary polyurethane (food grade plastic mesh)
- Free from allergens
- Free from GMO

PRODUCT INFO

High quality oak with a fast rate of extraction for fermentation and/or finishing of wines. High Impact Chips are made from a selection of oak chosen from the most famous forests of France. The oak is naturally air dried at Canadell stave mills in Trie Sur Baïse (South West of France) and Uilly-Saint-Georges (North Paris region). Each has optimal climatic conditions for perfect stave seasoning and maturation, for a minimum of 36 months, to obtain the ideal balance of aromas and structure.

The fabrication process of High Impact Chips is unique in that staves are toasted in an oven via a computer assisted convection treatment and crushed after toasting. On average there is 4-7% less humidity in toasted staves, causing them to splinter and shatter into irregular-sized pieces when crushed, which results in greater variations of surface area that contributes complexity and greater mouth-feel.



THINGS TO KNOW

High Impact Chips are the ideal tool to ferment at a very low dosage (0.5 - 2 g/L) to enhance the mouthfeel of white wines without any detectable oak aromatic contribution or as a finishing tool in any wine needing greater structural impact prior to bottling with full extraction in 7-10 days.

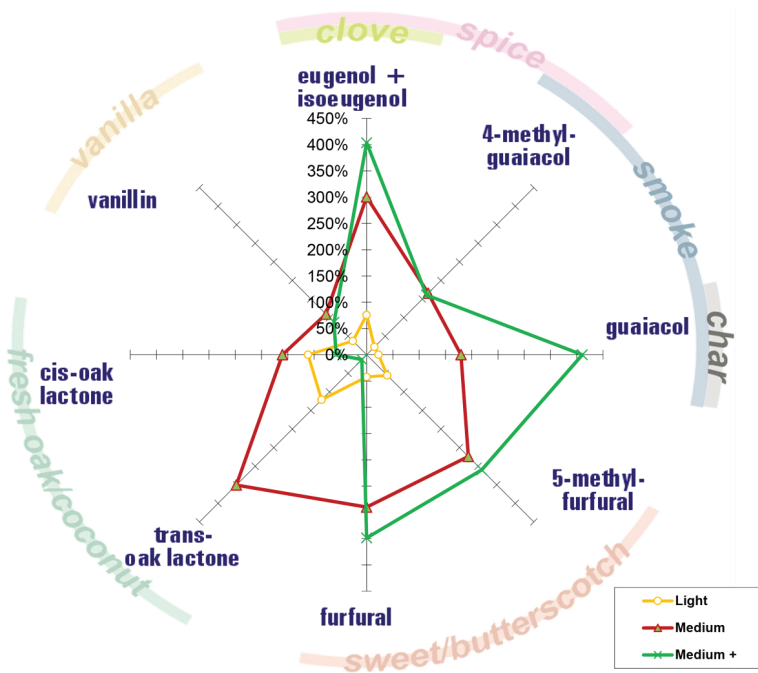
HOW TO USE

- High Impact Chips are generally used once, during fermentation in batches and/or during tank aging and finishing for a slower and softer extraction of the oak components.
- High Impact Chips can not pass through pumps and come packaged in infusion bags.
- For retention of freshness and aromas, keep the chips inside their packaging in a clean warehouse at around 15/20 C and 30% humidity until ready to use.



WINE STYLE	DOSAGE		AGING
WHITE	8 to 16 lbs /Kgal	1-2 g/L	0.5 to 1 month
LIGHT RED	8 to 24 lbs /Kgal	1-3 g/L	0.5 to 1 month
CONCENTRATED RED	16 to 30 lbs /Kgal	2-4 g/L	0.5 to 1 month

TOAST PROFILES



LIGHT

Provides textural complexity on the palate and elevates the fruit via fresh oak, coconut and light clove aromatics without additional tannin contribution.

MEDIUM

Offers subtle butterscotch and coconut aromas with a good level of spice. Quick structural contribution for wines with low levels of tannins.

MEDIUM +

High level of spice, butter scotch and toasted oak. Quick aromatic and structural impact into the wine with low levels of tannins.



The Canadell family are industry leaders in addressing environmental issues and sustainability. In 2010, Canadell obtained PEFC certification (Program for the Endorsement of Forest Certification) that guarantees all staves are made from French Oak cut from Sustainable Forests.

For more information: <http://www.pefc.org>