



# CANADELL

Premium Oak for Enology  
*Directly from the Source*

## DOMINOES CONVECTION TOASTED

### TECHNICAL FACTS

- **Dimensions:** 60 x 30 x 7 mm
- 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 for fermentation and aging of wines. Dominoes 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 Baise (South West of France) and Uly-Saint-Georges (North Paris region). Each has optimal climatic conditions for perfect stave seasoning and maturation, for a minimum of 24 months, to obtain the ideal balance of aromas and structure. Dominoes are made from staves that are toasted via a computer assisted convection treatment oven at different temperatures and time intervals and time intervals to create a selection of toast profiles.



### THINGS TO KNOW

Dominoes are designed to be an economical solution for premium and super premium wines where faster extraction and earlier integration are desired in comparison to staves. Due to their size and format, Dominoes are perfect for rather short aging. Dominoes offer powerful yet integrated oak flavors and can be used during fermentation for white wines and/or post fermentation aging of both reds and whites ideally with the use of micro-oxygenation.

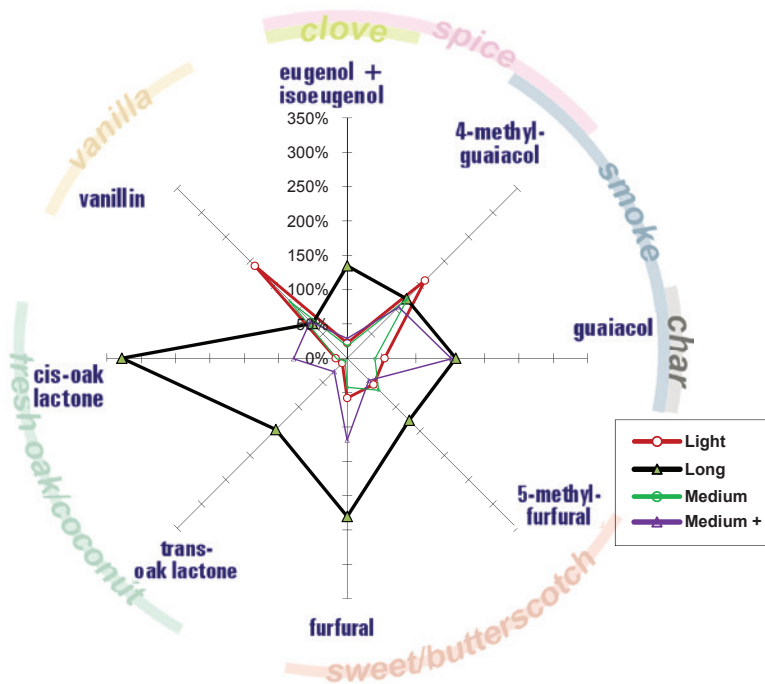
# HOW TO USE

- Aging time is between 2 - 6 months with an average time of 3 months depending on the wine. Dosage from 1 to 4 grams per Liter from 4 to 24 weeks depending on the profile and intensity.
- Dominoes come packaged in infusion bags.
- In the same tank it is common to combine and blend different toast levels to obtain a more complex and targeted range of aromas.
- Dominoes are generally used once for a particular wine or batch, during fermentation and/or during tank aging for a slower and softer extraction of oak components.
- 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	2 to 3 months
LIGHT RED	8 to 24 lbs /Kgal	1-3 g/L	2 to 3 months
CONCENTRATED RED	16 to 30 lbs /Kgal	2-4 g/L	3 months

## TOAST PROFILES



### LIGHT

Shows good levels of vanilla and lightly toasted oak with subtle notes of baking spices and butterscotch. Contributes mid-palate weight, volume and perceived sweetness.

### LONG

Complex combination of fresh and toasted oak, sweetness, baking spices with hints of coconut and butterscotch. Provides the most complexity and dimension to the wine. Ideal for Chardonnay and light-medium bodied reds.

### MEDIUM

Contributes subtle levels of vanilla, toasted oak and perceived sweetness. Ideal tool for short term aging periods on both red and white wines.

### MEDIUM +

Brings more assertiveness; toasted oak and roasted aromatics. A blend of butterscotch, fine vanilla and spices with barrel-like characteristics.



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>