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OAK ALTERNATIVES

XOAKERS

Product Description

XTRAOAK XOAKERS are the newest and most efficient alternative to the traditional barrel stave insert. For use in replenishing oak in neutral barrels, XTRAOAK XOAKERS (24mm solid oak spheres) are simply poured into the bunghole of the barrel. When ageing is complete, they roll out during barrel rinsing. EASY IN, EASY OUT!



Applications

XTRAOAK XOAKERS are designed specifically for use in neutral oak barrels. They are appropriate for use with both red and white wines. They may be added at any stage of the barrel-ageing, but we recommend early introduction (during fermentation or soon thereafter). The suggested usage rate for white wines is 0.5 – 0.75 KG per 225 liters or 18 ounces – 26 ounces per 59 gallons. For red wines the usage rate is 0.75 – 1.00 KG per 225 liters or 26 ounces – 35 ounces per 59 Gallons. We recommend a contact time of 6 – 18 months.

Features

- Cooperage grade American or French oak.
- Economical and convenient alternative to barrel insert system.
- Available in three toast levels: light, medium, and medium plus.
- Slow extracting for complex oak treatment.

OAK CHIPS

Product Description

XTRAOAK oak chips are a highly versatile and cost effective winemaking tool. Produced at our own mills from naturally seasoned American and French oak, XTRAOAK oak chips can add attractive oak flavors and aromas to wines. They are especially useful during red wine fermentations in stabilizing color and moderating overly vegetal character (methoxyprazines).



Applications

XTRAOAK oak chips may be added during or after fermentation. They can be added in loose form to red fermenters or suspended in tanks via immersible "soaking" bags. The suggested usage rate is 2 – 4 grams per liter or .26 - .53 ounces per gallon. Recommended contact time varies according to particular applications, but full extraction will usually occur within 8 weeks. A small grade and powdered version of this product is also available upon request.

Features

- Naturally seasoned American and French oak.
- Economical and convenient alternative to barrel insert system.
- Very economical and easy to use.
- Multiple benefits and uses.

OAK ON A ROPE

XTRAOAK "Oak on a Rope" Oak chain is the newest and easiest way to renew your oak in your neutral cooperage. Each unit consists of a string of 14 oak blocks terminated at one end with a stainless steel weight and at the other end with a stainless eye screw attached to a silicone bung. The large format pieces (6" x 1" x 1") extract slowly and evenly imparting graceful oak character. Our innovative weighted design insures trouble free installation and removal via the bung hole. Suggested addition rate is 1 "Oak on a Rope" oak chain per 60 gallon barrel. Customized sizing of the oak chain is available for larger sized barrels. Recommended contact time is 8-12 months.