CHAUFFAGE Direct 0.7

The staves equal to the barriques. Woods for wine refinement with free flame toasting

TECHNICAL DESCRIPTION

The usage of wood in wine production has a long tradition: from the simple function of a container, it has become a real tool to refine and characterize wines. During time, the increase in the oenological and analytical knowledge has enabled to deepen the action mechanisms between wood and oxygen and their interaction towards polyphenolic substances; all this has clarified how important are the different origin areas of the oak, the age of the tree, the kind of seasoning and how these characteristics markedly influence the treated wine.
Wine production technologies and the needs of consumers all over the world pointed out that one of the most important aspects is the wood toasting, strictly influencing taste because of the odorous and gustative compounds released during the refining stage.
Among the new products of the Boisélevage range, there is **Chauffage Direct 0.7**, French oak planks, with dimensions of 95x5x0,7 cm. The combined utilization of **Chauffage Direct 0.7** and Microsafe (micro-oxygenation) allows creating conditions very similar to the aging in barriques. The slow release of the characteristic wood compounds and the calibrated oxygen supply give way to all the reactions that give the wine softness, volume, body, and improve the stability of the colour that takes on pleasant purple notes.
In addition to the positive effects on wine structure and stability, **Chauffage Direct 0.7** yields aromatic substances with a great sensorial impact. In the treated wines, it is possible to recognize notes ranging from caramel to spices, from chocolate to coffee, to liquorice up to vanilla. All these sensations combine to make the wine bouquet more complex and interesting.
The major differences are found in the concentration of furanic aldehydes, phenolic aldehydes and volatile phenols deriving from the thermal degradation of wood. It is quantitatively and qualitatively very different from one heating process to another and in comparison with traditional barrique processing (at the same temperature).
Classic toasting facilitates the production of phenolic aldehydes, with sensations attributable to vanilla, compared to furanic aldehydes that enhance fruity sensations.

The direct toasting allows having the contemporary production of these compounds and much more interesting wine profiles, where, in addition to a strong exaltation of the fruit, you also feel a great perception of vanilla with notes of tar and liquorice well homogenized.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Chopped wood of *Quercus petraea*.

Toasting: medium.
Seasoning: 36-48 months.

Reference: CHAUFFAGE_DIRECT_0.7_TDS_EN_1290925_OENO_Australia

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⇢ DOSAGE

The anchoring systems of **Chauffage Direct 0.7** in the tanks often require welding works inside the tanks or the assembly of complex scaffolding; AEB has developed a modular system that can house from 1 to 240 staves.
Easy to transport, extremely compact in size when disassembled (10x10x100 cm), it is very easy to assemble.

⇢ INSTRUCTIONS FOR USE

It can be assembled out of the tank in a few minutes and easily inserted inside it: once inside the tank, the wood can be stacked on a module.

⇢ STORAGE AND PACKAGING

Store in a cool and dry place away from direct light and heat.

Bags containing 25 staves.

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