

# TANK STAVES

### Use

- Used in red wine after Racking, during Finishing.
- Used in white wine after
  Clarification, during Finishing.
- Stave can be installed in any tank by the "curtain-fan" method or the "checker board-lincoln log" method.



#### **TOAST LEVELS:**



## Size:

37"L x 2.5"W x 3/8" Thick (1.49 sq. ft.) 37"L x 2"W x 3/8" Thick (1.23 sq. ft.)

#### **OBJECTIVE**

Increase volume, texture & aromatic complexity

#### ORIGIN

American & French Oak

Packaging

Stacked on pallet, or in a box.

**BEST IF USED** 

Within 5 years

#### **STORAGE**

Store in original packaging in a cool, dry place.

# Dosage

3 - 2.5"W per 25 gallons

6 - 2"W per 25 gallons

# **Contact Time**

8 to 10 months.

Depending on the characteristics of the style of wine you want to achieve.