

we0AK.[®]
BY VICARD



**THE
PRECISION
ALTERNATIVE**



GROUPE
VICARD



weSTAVE.[®]

TECHNICAL CHARACTERISTICS

DIMENSIONS

Length : 900 mm

Width : 47 mm

Thickness (mm) : (± 1)

11 ou **17**

Drilling : ±1,5 mm at each end

Hole spacing : 670mm

CONTACT SURFACE

11 : ±0,105 m²/stave

17 : ±0,117 m²/stave

AVERAGE PIECE WEIGHT

11 : ± 330 g

17 : ± 450 g

OAK ORIGINS

11 : French oak

17 : French oak

TOAST

Computer controlled molecular toasting, using radiant heat.

PACKAGING & STORAGE

· Aluminized PET packaging.

11 : 2x15 staves, 30-staves cartons.

17 : 2x10 staves, 20-staves cartons.

· Infuser bags are available upon request.

· Unlimited preservation of the product in its sealed PE-ALU packaging. Store in a clean, dry, cool place.

— weOAK.[®], THE ESSENCE OF OAK

weOAK.[®] is an integral part of the Vicard Group, one of the cooperage industry world leaders.

With 6 generations of know-how and expertise, the company chose early on to integrate a stave mill into its manufacturing process in order to secure its supplies and ensure perfect traceability of its products.

As with all of its barrel supplies, the Vicard Group provides traceability and quality control for its **weOAK.**[®] products.

This strategy allows us to guarantee the precise origin of the oak which is naturally dried in open air.

— INNOVATION AND PRECISION

Our rigorously selected raw material (tannin potential analytical selection) is associated with a 4 stage molecular cooking process (gradual toasting). This combination of innovations allows us to adapt the toast to the raw material and to develop reproducible aromatic expressions.



MOLECULAR TOASTING

An innovative and unique process leading to a precise, homogeneous, reproducible and respectful toasting of the wood. The toast is adapted to each class of tannin potential. Three toasting profiles available: Low, Medium, Long.

TANNIN POTENTIAL (TP)

A reliable and quick measurement methodology of the ellagitannin content in unheated oak. Innovative wood selection process yields homogeneous TP staves with no variation.



Three classes of tannin potential

* datas in µg EGT/g of oak



weSTAVE.[®] STAVES SORTED BY TANNIN POTENTIAL

— TWO THICKNESSES FOR PRECISE, COMPLEX ADDITIONS



In order to respond effectively to any oenological objective, **weSTAVE.**[®] is available in two thicknesses:

- **weSTAVE.**[®] 11 mm is sized to meet time requirements. Recommended contact time: 3 to 10 months.
- By promoting a gradual diffusion of oak compounds, **weSTAVE.**[®] 17 mm allows gradual and lasting additions. Recommended contact time: 6 to 12 months.

As with any addition, tastings at regular intervals is recommended.

SENSORY PROFILES



ORIGINE / LTP - THE TERROIR

Low tannin potential selection (LTP). **ORIGINE** adds minimal tannins while offering all the benefits and complexities of oak aging. Characterized by fruity, bright notes with a focused palate.



VARIETAL
TYPICITY



FRESH
FRUITS



COCONUT,
FRESH WOOD



MENTHOL



SYMÉTRIE / MTP - EQUILIBRIUM

Medium tannin potential selection (MTP). **SYMÉTRIE** offers an intermediate profile combining structure and tension while respecting the fruit.



VANILLA



RIPE FRUIT



CARAMEL



COCOA



ÉNERGIE / HTP - STRUCTURE

High tannin potential selection (HTP). **ÉNERGIE** works on the register of volume with a contribution of structure and full-bodied fruit.



COCOA



ROASTED
COFFEE



TOASTED
BREAD



VANILLA

PROFILES CHARACTERISTICS






ORIGINE



SYMÉTRIE



ÉNERGIE

| | 11 mm | 17 mm | 11 mm | 17 mm | 11 mm | 17 mm |
|---|--|--------|---|---------|----------------------------------|---------|
| ENOLOGICAL OBJECTIVE | Respect for the fruit, freshness and tension | | Complexity and mid-palate richness, sweetness and length. | | Structure and aromatic powerness | |
|  DOSAGE AND CONTACT (WHITE AND ROSÉ WINES) | 0.5 to 2 Staves/hL Immersion in fermentation | | | | | |
|  DOSAGE AND CONTACT (RED WINES) | 1 to 2.5 Staves/hL Immersion in fermentation or after run off | | | | | |
|  DOSAGE AND CONTACT (SPIRITUEUX) | - | | 1 to 3 Staves/hL | | | |
| CONTACT TIME (IN MONTHS) | 3 to 6 | 4 to 8 | 4 to 8 | 6 to 10 | 4 to 10 | 6 to 12 |

Indicative data, refer to your advisor



weSTAVE.MINI®

TECHNICAL CHARACTERISTICS

DIMENSIONS

Length : 400 mm

Width : 40 mm

Thickness : 25 mm

Drilling: ±14 mm at each end

Hole spacing : 330 mm

CONTACT SURFACE

± 0,089 m²/stave

AVERAGE PIECE WEIGHT

± 200 g

OAK ORIGINS

French oak

TOAST

Computer controlled molecular toasting, using radiant heat.

PACKAGING & STORAGE

· Aluminized PET packaging.

· 2x15 staves, 30-staves Cartons.

· Unlimited preservation of the product. Staves are shipped in sealed its sealed PET packaging.

· Store in a clean, dry, cool place.

weSTAVE.MINI®

MINI STAVES SORTED BY TANNIN POTENTIAL



— A MAKEOVER FOR YOUR BARRELS

weSTAVE.® is also available in "MINI" version. Each tannin potential is available as Barrel Inserts. Its contact surface is optimized by 20% due to the undulating profile.

— PROFILES CHARACTERISTICS






ORIGINE



SYMÉTRIE



ÉNERGIE

| ENOLOGICAL OBJECTIVE | ORIGINE | SYMÉTRIE | ÉNERGIE |
|--|--|---|----------------------------------|
| | Respect for the fruit, freshness and tension | Complexity and mid-palate richness, sweetness and length. | Structure and aromatic powerness |
|  RECOMMENDED DOSAGE (WHITE AND ROSÉ WINES) | 2.5 Staves/hL | - | - |
|  RECOMMENDED DOSAGE (RED WINES) | 2.5 Staves/hL | | |
|  RECOMMENDED DOSAGE (SPIRITS) | - | 2.5 Staves/hL | |
| CONTACT TIME (IN MONTHS) | 4 to 9 | 4 to 12 | |

Indicative data, refer to your advisor

— QUALITY AND TRACEABILITY

The weOAK.® products are subject to strict controls to ensure the reproducibility of their profiles, food grade security and meet regulatory requirements.

— REGULATION

Please refer to current regulations regarding the use of oak for oenology.

