



XtraMocha

PROPRIETARY BLEND AND TOAST

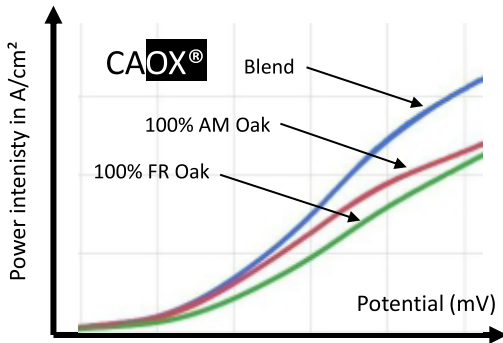
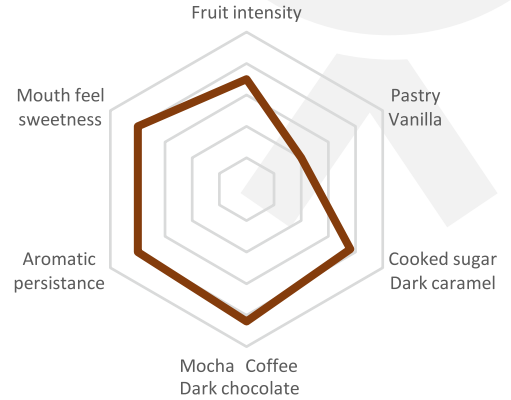
French and American oak have their own characteristics. When they are processed together, they complement each other and create unique synergy.

XtraMocha is an ideal blend of proportions combined with our special long and intense toast.

COMPLEMENTARITY

French oak brings better structure, length, also presenting more spicy and toasted aromas.

American oak creates better roundness and more sweet aromas (mocha, caramel, vanilla).



SYNERGY

The blend has a higher CAOx than the 2 components alone. Wine fruitiness is enhanced.

OUTCOME AND RECOMMENDATION

- Aromatic impact
- Enhance the fruit
- Balanced mouthfeel
- Added complexity
- After alcoholic fermentation
- Dosage : 15-40 lbs per 1,000 gallons (2-5 grams per L)



OAK CHIPS

FRENCH AND AMERICAN OAK



SELECTION

SEASONING

INNOVATION

KNOW-HOW

