

FINE NORTHERN OAK

ABOUT US

Fine Northern Oak has more than a decade of experience in American oak alternatives, sourcing top-quality fine grain white oak and designing products for targeted extraction rates. We work with leading stave companies, who are renowned for their barrel-quality wood. An extra-long seasoning of more than two years and a gentle, extended toasting process are the key elements of our successful range.

BLOCKS

FNO Blocks bring softness and complexity. The extended, slow toasting process accentuates the elegance of the raw material, carefully selected from the northwest region of the American white oak range.

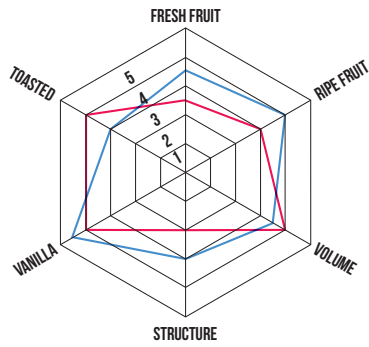


★ THE BEST OF AMERICAN OAK
BLOCKS

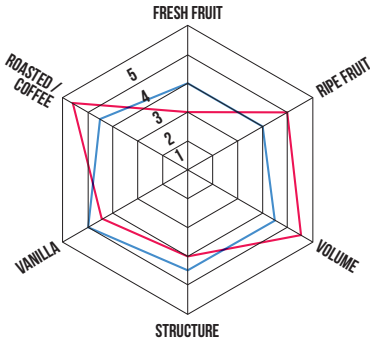
SENSORIAL IMPACT

- AMERICAN OAK MEDIUM
- AMERICAN OAK MEDIUM+

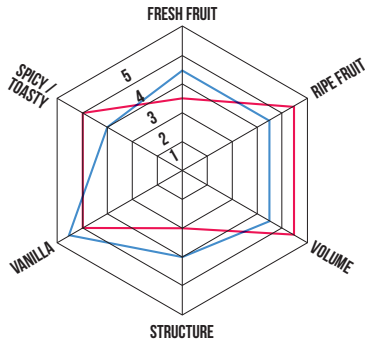
WINE



BEER



SPIRITS



TEST CONDITIONS

- Wine: 4 weeks, 6g/L
- Beer: 4 weeks, 6g/L
- Spirits: 4 weeks, ethanol solution, 10g/L

DOSAGE

- Wine: 4g/L to 6g/L
- Beer: 5g/L to 10g/L
- Spirits: 8g/L to 15g/L

TECHNICAL ELEMENTS

- Block Dimensions: 7.6 x 3 x 1 cm
- Average Unit Weight: 9kg
- Packaging: Nylon infusion bag. Secondary packaging of polyester and white polyethylene.

IMPLEMENTATION

RECOMMENDATION FOR USE

- Wine contact time: 3-6 months
- Beer contact time: 6 months
- Spirits contact time: 6 months

STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in original packaging, with no ground contact and in a cool and odorless environment.

CONTACT: Our team is available to assist you and share its knowledge of the FNO Blocks. For personalized advice, please contact them at: info@finenorthernoak.com

QUALITY & SAFETY: The Fine Northern Oak range is produced under strict conditions intended to guarantee food safety and meet current regulatory requirements. The choice of high quality packaging material ensures maximum protection against potential contamination during transport and storage.

REGULATIONS: Prescribed designations: Pieces oak wood. Resolution n°03/2005 and n°430/2010 of the oenological Codex adopted by the OIV.