



ŒNOFIRST Finisher

By SEGUIN MOREAU



ŒNOLOGICAL OAK

SEGUIN MOREAU COOPERAGE, THE LEADER IN RESEARCH ON WINE AND WOOD EXCHANGES, MOBILIZES ITS KNOW-HOW, BRINGING YOUR CREATIVITY TO LIFE AND PERSONALIZING YOUR WINES.

TECHNICAL CHARACTERISTICS:

Dimensions

Length: 11.8 inches
Diameter: 3.95 inches

Unit weight

4.4 lbs/log

Species

Blend of:
French Oak and American Oak

Toasting

Air convection toast

Hygrometry rate

6 - 8 %

Packaging

4 logs infusion bag
PE-ALU bag
Box with holding handle

**Discover the
ŒNOFIRST
video !**



A NEW GENERATION OF OAK

ŒNOFIRST Finisher is designed for final production stages of wines.

This oak chip formulation gives wines intended for quick consumption (one year in bottle) a very stable sensory profile.

Its compact format makes it easier to store and use, and also limits the amount of oak dust inhaled by users.

WHY USE ŒNOFIRST Finisher?

To **quickly achieve complexity and balance** in bulk wine, or a few weeks before bottling.

For a **highly effective corrective treatment**, reducing vegetal hints and making wines sweeter and rounder.

For **more intense oak notes in minimum amount of time**.

DID YOU KNOW?

Cutting the wood grain promotes quick extraction. When oak is cut up into small chips, most of its volatile compounds are **extracted in just a few days**.

Furthermore, **the same compound can have different effects** on different wines, depending on its concentration in the wine and possible sensory interactions with other molecules. We have taken account of this in formulating ŒNOFIRST Finisher.



IMPLEMENTATION

We recommend **using four compact logs in the infusion bag supplied**, allowing for the wood chips to be removed easily, with no risk of damaging wine pumps.



THE WORLD OF AROMAS



RECOMMENDED DOSES AND SENSORY IMPACT

	SENSORY OBJECTIVE	RECOMMENDED DOSE	MINIMUM CONTACT TIME
LIGHT RED WINE	Greater volume and aromatic complexity	0.5 - 0.8 g/L	1 week
CONCENTRATED RED WINE	More intense ripe fruit and spicy notes. Volume in the mouth and roundness on the palate	0.8 - 1.5 g/L	2 weeks
PRESS WINE (vegetal, tannic)	Reduced vegetal hints and rounder on the palate	1 - 2 g/L <i>Depending on the concentration and intensity of vegetal notes</i>	3 weeks
RED WINE RESULTING FROM HIGH WATER STRESS (cooked aroma, tannic and acidic on the palate)	Improved olfactory profile and rounder on the palate	2 g/L	3 weeks
LIGHT TO CONCENTRATED RED WINE	Quickly achieved, more intense woody notes (vanilla, spices)	2 - 3 g/L	2 - 3 weeks
DRY WHITE WINE	More intense fruity hints and rounder	0.4 - 0.7 g/L	1 week



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.

Recommended storage time: The products in the **CENOFIRST** range will retain their sensory properties indefinitely as long as they remain in their original sealed PE-ALU packaging.

Once you have opened the package, unused logs should be kept in the original bag, carefully resealed. They then can be kept for one year without quality impairment.



REGULATIONS

Prescribed designations: Pieces of oak wood.

- . Regulation EC N°1507 dated 11th October 2006.
- . Resolutions n°03/2005 and n°430/2010 of the CEnological Codex adopted by the OIV.
- . Regulation EC N°606/2009 of 24 July 2009, appendix 9.

The use of pieces of oak wood for winemaking purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.