

# VINIBLOCK CONVECTION TOASTED



**ODYSÉ**  
INNOVATION

	VINIBLOCK
DESCRIPTION	Cube or domino
WOOD	<ul style="list-style-type: none"> <li>• 100 % selected</li> <li>• American Oak, origin certified</li> <li>• French Oak, PEFC certified</li> </ul>
DRYING	100% Natural, open-air dried 24 Months
TOASTING	Convection toasted 5 standard recipes between 180° a 245°C Client recipes on request Toasting penetration up to 15 mm
INSTALLATION	The flexible format allows insertion into tanks of all types and capacity
FORMAT	Polypropylene infusion mesh, clamping hooks at the ends
USES	1-2
PACKAGING	Vacuum sealed. High resistance laminated aluminium bag, suitable for food contact
UNIT WEIGHT	10 kg

RECOMMENDED DOSAGE	WHITE WINE	RED WINE	TOASTING EQUIVALENCE	
			TRADITIONAL	VINIBLOCK
In fermentation	1 - 2 g/l	2 - 3 g/l	LT	170 °C - 180 °C
In aging	2 - 4 g/l	2 - 6 g/l	MT-	190 °C
			MT	200 °C
			MT+	210 °C
			HT	220 °C
USE STAGE	FERMENTATION AND AGING			
Period of use	2 - 6 months			
Number of uses	1 - 2 times			



## VINIBLOCK CONVECTION TOASTED

- ✓ Alternative product recommended for medium quality wines aimed at achieving different aromatic notes, soft and round to the palate.
- ✓ Good price/quality ratio.
- ✓ Faster intervention.
- ✓ Easy to use in the fermentation and/or storage stages.
- ✓ Allows mixing different oaks and toasting choices.
- ✓ It can be used at different surface contact rates depending on the objective.
- ✓ Greater control of biological and biochemical processes at the various stages of the production cycle.
- ✓ Naturally air-dried for up to 24 months.
- ✓ Customizable, repeatable and predictable convection toasting process.