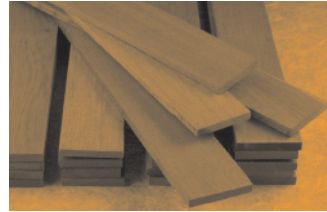


Explore classic oak aging, ēvOAK style, with the Latitude Series: tank staves for aging.



LATITUDE SERIES

With long-term aging in mind, these tank staves let you apply a classic winemaking style to varietal-specific, traditional wines.

Inspired by patience, and a modern approach to traditional oak aging, the 44° Bordeaux, 45° Rhône and 46° Burgundy provide balance of flavours and aromas. With a minimum of four-to-six months maturation time, a complex evolution occurs as a result of a special toasting process that enriches the wine to develop a finished wine characterized with maturity.

Like a compass, the Latitude tank staves are instruments. They are designed for particular varietals and are of great assistance when used to give certain varietals qualities of finesse and elegance.

WINEMAKER INSPIRED

“Long on complexity, I use this stave when I need time-honored oak characteristics.”

44° BORDEAUX

Excellent for full-bodied red varietals that have a deep affinity for elegant oak. Thanks to a specific infrared toast, layers of roasted coffee and dark chocolate integrate to create a true expression of the Bordeaux style.

45° RHONE

Appeals to ripe, aromatic varietals such as Syrah, Mourvèdre and Grenache that need the support of smooth tannins. A moderate toast with low temperatures reduces the tannins and creates a panorama of flavours.

46° BURGUNDY

Use when creamy, toasty oak and subtle smoke hints, reminiscent of Burgundy cooperage, are desired. Longest of the infrared toasts, this tank stave polishes the fruit and lengthens the palate.

Size: 45.72 cm x 6.4 cm x 1 cm, 40 quantity

Toast Level: 44° Bordeaux, 45° Rhône, or 46° Burgundy

Packaging: Easy-grip handle infusion bags are vacuum packaged in stay-fresh pouches to preserve freshness and seal air out.

Dosage Rate: 1 pouch per 757 liters recommended

Usage: Formulated specifically to be used during maturation.

Installation: Submerge in stainless steel tank or attach to welded D-ring or chain.

Contact Time: Extraction is slow and results are seen in 4-6 months.

Life Expectancy: Anticipate multiple uses for one year.

Patience will reward you and your Bordeaux, Burgundy and Rhône varietals.

Check your latitude today at oaksolutionsgroup.com/latitudeseries