



## CUVÉE TANK STAVES

“Cuvée” means a blend. Each cuvée is formulated with certain flavor characteristics in mind to help you craft wines that are truly great.

### Cuvée N° 1

A tank stave with unmistakable macaroon flavor. N° 1 has qualities of toasted coconut, phyllo dough aromas, almond biscotti, toasted almonds and hazelnut with a taste of honeysuckle. Appealing for white wines.

### Cuvée N° 2

Impressions of toasted marshmallow, vanilla crème, classic crème brûlée and nougat. A little more full-bodied than N° 1, adding more creamy intensity to both reds and whites.

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## PRODUCT SPECIFICATIONS

**Origin:** American oak, air dried

**Size:**

*Infusion Staves*

Size: 18" x 2.5" x 0.375" (45.72 cm x 6.4 cm x 0.95 cm)  
40 quantity

*Tank Staves*

Size: 36" x 2.5" x 0.375" (91 cm x 6.4 cm x 0.95 cm)  
1 quantity

*Fan System*

Size: 36" x 2.5" x 0.375" (91 cm x 6.4 cm x 0.95 cm)  
15 quantity

**Toast Level:** Cuvée N° 1 or Cuvée N° 2

**Packaging:**

*Infusion Staves*

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

*Tank Staves*

Shrink bundled in sets of 30 for convenience, easy storage, as well as safeguarding the oak.

*Fan System*

The 15 staves are connected with a stainless steel triangle clip.

**Usage:** Cuvée tank staves can be used at any point of the winemaking process.

**Dosage:**

*Infusion Staves*

1 pouch per 400-700 gallons (1,514-2,649.50 liters)

*Tank Staves*

1 tank stave per 20-35 gallons (75.70-132.48 liters)

*Fan System*

1 fan system per 300 - 525 gallons  
(1,135.50-1,987.12 liters)

**Installation:** Can be used in a variety of horizontal or vertical configurations, depending on your winery's needs. Permanent interior structures are not a requirement. The most common methods include a fan configuration or infusion staves (see page 13).

**Contact Time:** Extraction is accelerated and results are seen in as few as 30 days. Second and third fills require more contact time.

**Number of Uses:** Anticipate multiple uses for one year.

## PRODUCT KEY

**Cuvée N° 1** Offers macaroon and coconut flavors while adding length.



**Cuvée N° 2** Provides notes of toasted marshmallow and adds weight.



- Vanilla (V)
- Smoke (Sm)
- Fruit (F)
- Toast (T)
- Spice (Sp)
- Mouthfeel (M)
- Structure (Str)

### Intensity Rating

- 1 low intensity
- 2
- 3
- 4
- 5
- 6
- 7 high intensity

Intensity ratings based on multiple tastings with Napa College and OSG specialists.