

# ALEABOIS SELECTION

## P2

### COMPOSITION

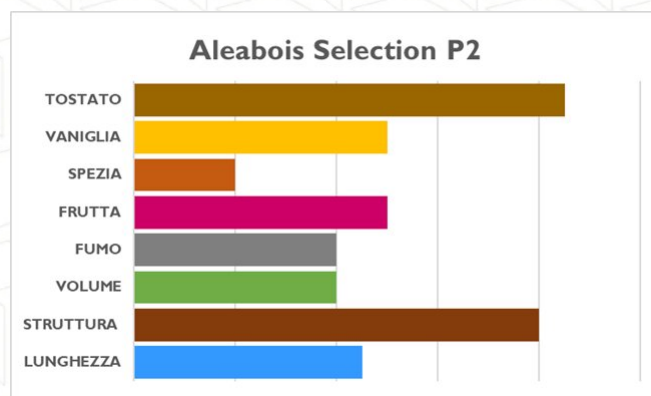
Pieces of oak wood (*Quercus alba*) of US origin.

### GENERAL CHARACTERISTICS

Appearance: medium to large ( 5-20 mm ) brown - brown flakes.

Smell: characteristic aroma of toasted oak.

Organoleptic profile: full, sweet aroma with notes of caramel, pastry and roasting. Complex, with velvety and soft texture.



### APPLICATIONS

ALEABOIS SELECTION P2 can be used:

- In the post-fermentation stages
- In the ageing phase

### RECOMMENDED DOSAGES

20 to 400 g/hL.

### MODE OF USE

It is recommended that the product be used through an immersion net bag to avoid dispersion of the product in the mass and possible damage to the pumps during pouring.

### PACKAGES AVAILABLE

10 kg bag    10 kg bag

### STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place. Protect from air, moisture, heat sources, unpleasant odors and sunlight. In its original packaging, the product retains all its properties for 24 months.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

**ALEA**  
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