



*StaVin's slow fire toasting matches traditional flavors found in fire-toasted barrels, indicated by the gradation of color in our Beans.*

Beans arrive protected by a poly-metal shipping bag. Inside is a 20 lb (9 kg) food-grade, nylon mesh bag of freshly toasted Beans.

**U**se StaVin Oak Beans when you need quality oak extraction in a relatively short time. Chips offer immediate extraction. However, they usually leave wines with a monochromatic, disjointed flavor profile, along with a harsh and bitter mouth feel. For a refined approach, use our Beans for maturation in neutral barrels or in tanks with micro-oxygenation. (See [www.stavin.com](http://www.stavin.com))

StaVin's Oak Beans impart to wine complex flavor and aroma profiles which *rival those of your favorite barrels*. Beans, with their barrel-like gradation of color, provide a slow, controlled extraction, contributing positive flavor compounds.

In contrast, oak chips have a uniform flavor. Only StaVin products provide *the complete package*.

**Fermentation:** Beans are an effective, *natural ingredient* for initiating the stabilization of color and for cross-linking tannins, which help build a wine's structure. During red wine fermentation, we recommend that you tie off the bags beneath the cap.

**Aging:** After primary fermentation is complete and the wine is drained and pressed into another tank, move the bags with the wine. Or, leave the Beans in the tank and *immediately* follow with another red wine fermentation. During aging, Beans integrate traditional oak flavors that match – or even surpass – new barrels.

Add StaVin's proprietary toasted Oak Beans to enhance your wine programs during fermentation, aging or prior to bottling.

**Real Economics:**

- A great tool for wine touch up.
- Ideal for wines requiring fast extraction.
- Conveniently packaged in food grade bags, offering superior control and flexibility.
- Requires minimal hardware for setup in tanks.

<b>Dosage rate</b>	For 100% new barrel impact, use 1.5 lb (680 g) per 60 gal (227 l)
<b>Size</b>	± 3/8 inch (10 mm) cubed
<b>Contact time</b>	2 months minimum
<b>Seasoning</b>	3 years in natural elements
<b>Toast method</b>	Traditional fire
<b>Toast levels</b>	Medium, Medium Plus or Heavy
<b>Useful life</b>	1 year
<b>Type of oak</b>	American, French or Hungarian
<b>Displacement</b>	4 gal (15 l)
<b>Package weight</b>	20 lb (9 kg) bag



StaVin Incorporated tel (415) 331-7849  
 Post Office Box 1693 fax (415) 331-0516  
 Sausalito, CA 94966 www.stavin.com

**Traditional Flavor** Real Economics