

GUSMER PREMIUM OAK-MOR

Fast. Controlled. Smooth American Oak Integration.

Premium Oak-Mor® is a granular oak designed for **control, consistency, and cellar efficiency**. Produced from select American White Oak (*Quercus alba*), it enhances wine aromatics while improving structure and balance. Its light toast and granular format provide smooth integration, rapid extraction, and reduced astringency—without heavy smoke or aggressive wood character.



Why Premium Oak-Mor?

Premium Oak-Mor® is designed for winemakers seeking **softness, balance, and early approachability**, particularly in young wines needing structure.

Key Benefits

- Improves structure, fills in gaps, and lengthens finish
- Helps control vegetal and green characters during fermentation
- Adds smooth, rich mouthfeel without heavy oak impact
- Granular format enables rapid extraction of desirable compounds
- Supports consistent oak blending programs
- Classic American oak expression with restrained without smoky or raw oak notes

At-a-glance

Primary Impact	Integration, softness, and aromatic enhancements
Best Stage	Fermentation, aging, oak blending programs
Extraction Speed	Fast (granular format = high surface area)
Ideal For	Reduced astringency, managing vegetal notes, smoothing young wines
Oak Species	American White Oak (<i>Quercus alba</i>)
Toast Level	Light

Best For

- Wines that need more structure, extended finish, and a fuller palate
- Wines with vegetal or green characters during fermentation
- Winemakers seeking subtle oak integration rather than dominant oak flavor
- Building oak blending components with smooth early impact

How It Compares: Granular Oak vs Other Oak Alternatives

vs Barrels: Delivers bold oak aromatics and palate impact in days or weeks —without extended aging time, barrel cost, storage, or sanitation demands.

vs Staves: Provides faster, more uniform extraction and improved consistency due to granular format and controlled particle size.

vs Liquid Oak: Supplies authentic Oak-derived compounds and mouthfeel contribution without artificial or one dimensional flavor effects.

Program-Based Application: A flexible, repeatable approach that integrates seamlessly into modern cellar workflows

Fermentation: Early addition enhances aromatics, softens structure, and builds flavor complexity

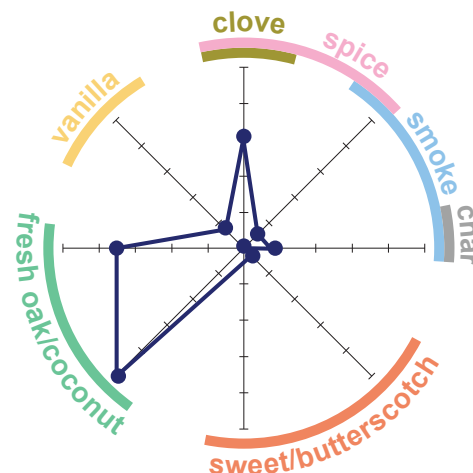
Aging: Can be incorporated into oak programs to develop mid-palate weight and integrated oak character

Finishing: Supports final palate rounding and aromatic lift prior to bottling

Bench trials are recommended to optimize rates based on varietal, wine matrix, and timing.

Flavor Profile:

- **Primary:** Coconut, butter, vanilla
- **Secondary:** Clove, sweet spice
- **Finish:** Smooth, integrated, softer oak character

**Technical Data**

- **Oak Origin:** American White Oak (*Quercus alba*)
- **Toast Level:** Light
- **Format:** Granular oak
- **Dose Rates***
 - White wines: **5–20 lb / 1,000 gal**
 - Red wines: **10–30 lb / 1,000 gal**
- **Particle Size Distribution:**
 - 63% < 0.5 mm
 - 37% 0.5–2.0 mm
- **Packaging:**
 - 40 lb bags
 - 800 lb totes

**Dose rates are application dependent and influenced by wine matrix, timing, and contact duration.*

Quality & Use Disclaimer

Manufacturers (e.g., Customers) using Oak products in the manufacturing of food (e.g., alcoholic beverage) are responsible to dose the material at the minimum quantity required to accomplish the 'intended effect' and otherwise in accordance with the principles of good manufacturing practices (GMP).

Support You Can Trust

For bench trial protocols, application guidance, or oak strategy support, please contact your Gusmer Technical Sales Rep.



Important Note: Gusmer Enterprises, Inc. provides this information to the best of our knowledge. This information does not claim to be complete and Gusmer Enterprises, Inc. cannot assume liability for improper use. All users are advised to test products to meet their specific needs.