Gusmer Enterprises, Inc.®

# Heavy Toasted Oak-Mor®

**Product Data Sheet**

## GUSMER HEAVY TOASTED OAK-MOR
## Fast. Controlled. Bold American Oak Expression.



Heavy Toasted Oak-Mor® is produced from select American White Oak (Quercus alba) and processed to a heavy toast level using a unique toasting method that **enhances aromatic intensity while minimizing harsh or bitter tannins.** The granular format enables rapid extraction, smooth palate integration, and consistent performance across fermentation, aging, and finishing applications.

## Why Heavy Toasted Oak-Mor?

Heavy Toasted Oak-Mor® is designed for winemakers seeking aromatic depth, palate roundness, and flavor complexity, particularly in wines that benefit from bold oak expression without aggressive or drying oak characters.

### Key Benefits

- Enhances aromatic complexity through heavy toast expression
- Builds palate weight and roundness
- Softens structure without contributing harsh tannins
- Adds depth and perceived sweetness to the finish
- Delivers rapid extraction and early integration
- Supports consistent oak integration through granular format

| At-a-glance | |
|---|---|
| **Primary Impact** | Aromatics, palate roundness, flavor complexity |
| **Best Stage** | Fermentation, aging, finishing |
| **Extraction Speed** | Fast (granular format = high surface area) |
| **Ideal For** | Enhancing aromatics, softening palate, building complexity |
| **Oak Species** | *American White Oak (Quercus alba)* |
| **Toast Level** | Heavy |

**Best For**

- Wines benefiting from enhanced aromatic expression and depth
- Wines requiring additional Mid-palate weight and roundness
- Winemakers seeking bold oak character without harsh tannin impact
- Fermentation or finishing adjustments requiring fast, controlled results

### 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

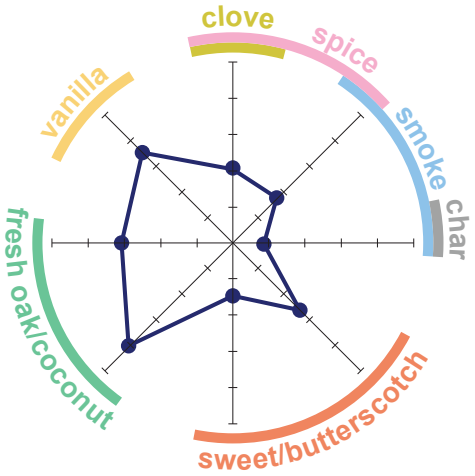
**Finishing**: Supports final palate rounding and aromatic lift prior to bottling

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

## Flavor Profile:

- **Primary:** Vanilla, coconut, mocha, coffee
- **Secondary:** Butterscotch, clove
- **Finish:** Soft, rounded, and integrated with refined heavy toast character






## Technical Data

- **Oak Origin:** American White Oak (Quercus alba)
- **Toast Level:** Heavy
- **Format:** Granular oak
- **Dose Rates***
  - White wines: **5–20 lb / 1,000 gal**
  - Red wines: **10–30 lb / 1,000 gal**
- **Particle Size Distribution:**
  - 80% < 0.5 mm
  - 20% 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.*

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### 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).*

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### Support You Can Trust

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

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