Gusmer Enterprises, Inc.®

Light Toasted Oak-Mor®

Product Data Sheet

GUSMER LIGHT TOASTED OAK-MOR
Fast. Controlled. Fresh American Oak Expression.



Granular oak engineered for **precision, consistency, and modern cellar efficiency.** Light Toasted Oak-Mor® is produced from premium American White Oak (Quercus alba) and lightly toasted to enhance fresh oak aromatics while preserving structure and tannin contribution. Its granular format delivers rapid extraction, smooth integration, and consistent performance across fermentation and finishing applications.

Why Light Toasted Oak-Mor?

Light Toasted Oak-Mor® is designed for winemakers seeking **structure, freshness, and aromatic lift,** particularly in wines that benefit from added framework without heavy toast influence or bitterness.

Key Benefits

- Builds structure and supports tannin framework
- Enhances fresh oak and light toasted aromatics
- Adds complexity without smoke or sweetness
- Provides rapid extraction and early integration
- Fully pumpable and pressable for easy cellar integration

At-a-glance	
Primary Impact	Structure, fresh aromatics, tannin support
Best Stage	Fermentation, aging, finishing
Extraction Speed	Fast (granular format = high surface area)
Ideal For	Building structure, fresh oak expression, early integration
Oak Species	*American White Oak (Quercus alba)*
Toast Level	Light

Best For

- Wines requiring additional structure and tannin support
- Lots benefiting from fresh oak aromatics without dominant toast character
- Winemakers seeking balance and finesse rather than sweetness or smoke
- Early stage or finishing adjustments requiring fast, controlled 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

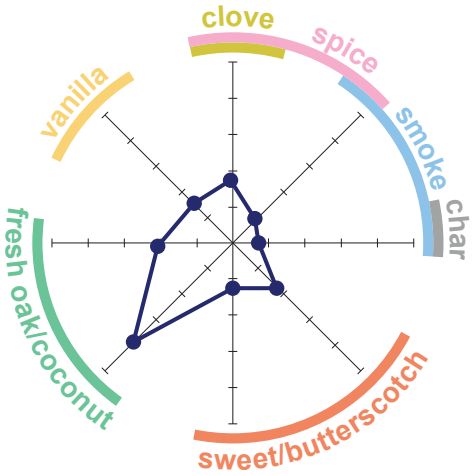
Finishing: Supports final palate rounding and aromatic lift prior to bottling

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

Flavor Profile:

- **Primary:** Fresh oak, toasted coconut
- **Secondary:** Subtle vanilla
- **Finish:** Clean, structured, and well-integrated with light toast 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:**
  - 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.*

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.

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