

BARRELS

FERMENTATION  
BARRELS

CREATE A SPECIAL BARREL FOR YOUR WINE

Fine Grain (FG)

Dried outdoors for up to 36 months

Choose your own barrel to get the best results for your wine.  
You can choose the size, format, type of oak, toast and accessories.



FRENCH OAK

(*Quercus Petraea*)

Origin: Allier, Tronçais, Nevers, Vosges, Centre. PEFC Certificate.

AMERICAN OAK

(*Quercus Alba*)

Origin: Pennsylvania, Missouri, Kentucky, Ohio and Virginia.

EUROPEAN OAK

(*Quercus Petraea*)

Origin: Rumania. PEFC Certificate.

ACACIA

Origin: Rumania. PEFC Certificate.

SIZES

		HEIGHT (mm)	BASE (mm)	CENTER (mm)	STAVES (+/-) unit	HOOPS (unit)	WEIGHT (kg)	THICKNESS STAVES/BASE (mm)	Bung Hole Width (mm)
225L	European Oak	945	525	660	28	6	46	27	50
	American Oak	945	525	660	28	6	49.5	27	50
	French Oak	945	525	660	28	6	46.5	27	50
	Merrandier	945	525	660	28	6	47.5	27	50
300L	European Oak	950	595	760	34	6	62	27	50
	American Oak	950	595	760	34	6	67	27	50
	French Oak	950	595	760	34	6	62	27	50
	Merrandier	950	595	760	34	6	64	27	50
500L	European Oak	1,065	720	910	40	8	87	27	50
	American Oak	1,065	720	910	40	8	96	27	50
	French Oak	1,065	720	910	40	8	87	27	50

\*Food grade white silicon bung. Fermentation and pressure bung options.

\*Referential values for informative purposes. Handmade product, measurements may vary.

# FERMENTATION BARRELS

## TOASTING METHODS

### TRADITION MISTRAL



Toasts:  
LT / MT- / MT / MT+ / HT

In the Tradition toasting line, all our barrels are toasted by direct contact with the flame. The concentration of the compounds degraded in this line depends on the intensity of the toasting, with temperatures varying between 180° and 240°C.

It gives more subtle flavors in the light and medium toasting, with more intense ones in high toasting. The flame provides less sweetness and structure which is an excellent option for those looking for barrels with a nice complexity and the preservation of fruity flavors in a wine..

## CONVECTION TOASTS

Exclusive technology developed by TN Coopers to apply this toasting technique to barrels. The hermetic convection oven allows a slow and smooth toast with an unprecedented penetration, thanks to the circulation of hot air. It also allows the regulation of several variables in the

### CONVECTION ODYSÉE



Toasts:  
LT / MT- / MT / MT+ / HT  
Replicable Toasting

In this line, products have a higher aromatic and taste perception. They provide great structure and a long lingering finish. Their contribution of sweetness increases with time. Convection is characterized by a direct relationship between the toasting temperatures and the wood's phenolic contribution, regardless of their botanical origin. The result: a low contribution of tannins for higher temperatures, and a higher contribution for lower ones. Of all our lines, this one provides the highest number of phenolic compounds. Sweetness can be adjusted according to the toasting recipe.

### CONVECTION<sup>LONG</sup> AMBROSÍA



Toasts:  
LT / MT- / MT / MT+  
Replicable Toasting

This type of toasting consists of a prolonged convection. By increasing the toasting time at the consistent temperature, a softer sensation is felt on the palate. Sweet flavors predominate initially, making way for spicy notes that then lead into hints of toast and smoke, depending on the toasting recipe. Structure and length are main attributes of this toasting line.

## FERMENTATION BARRELS

### FULL INOX 316 LID

Available in 300 and 500 liters.

- Ø 733 mm (500 liters) / 595mm (300 liters).
- Silicon Seal.



### SMALL INOX 316 LID

All sizes available (between 225 - 500 liters)

- Ø 200mm.
- Silicon Seal.



### INOX FILTER

All sizes available (between 225 - 500 liters)

- DIN 50.



### WHEELS FOR BARREL ROTATION

All sizes available  
(between 225 - 500 liters)

- Adjustable for all types of rack.
- Set of 4 wheels.



### SILICON BUNG - FOOD GRADE

Available:  
• Regular  
• Fermentation  
• Pressure

