



XTRACHÊNE

# FIRE TOAST STAVES

**MASTER COOPER SERIES**  
FOR HIGH-END WINES

Master Cooper FIRE TOAST staves are crafted from barrel-quality French oak that was open-air aged for a minimum of 24 months. The staves are precision toasted on an open-flame oak fire, akin to barrels, and deliver complex aromatics and texture to high-end wines.

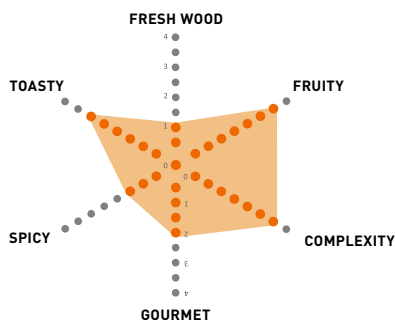
## WINEMAKING BENEFITS

### COMPLEXITY & PERSISTANCE

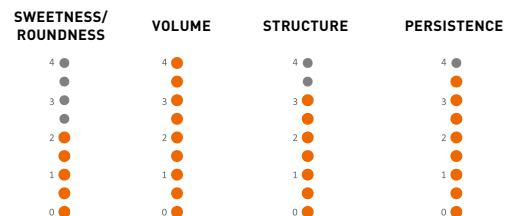
- Aromatic and flavors enhancement
- Fruit of the wine is respected
- Enhance volume and length
- Progressive extraction for balance and complexity

## TASTING PROFILE

### NOSE | AROMATIC PROFILE



### PALATE | TASTE PROFILE





# FIRE TOAST STAVES

## MASTER COOPER SERIES

### EXAMPLE OF USE



#### WHITE WINE

Fermentation of Chardonnay in stainless steel tank, malolactic fermentation, and aging on the fine lees for a total of 5 months.

Dosage: 60 sqft / 1,000 gl or 1.5 stave / hl. Results in elegant, discreet oak flavors complexity and respect of the varietal fruitiness.



#### RED WINE

Aging of structured Cabernet Sauvignon for 8 months, filled in tank straight after pressing. Dosage: 120 sqft / 1,000 gl or 3 staves / hl (50% equivalent new oak equivalent). Resulting in the balance between natural wine fruit and bright toasted flavors, with increase of the volume and smooth oak notes on the palate.

### RECOMMENDATIONS

VARIETALS	ADDITION TIMING	DOSAGE	EQUIV % NEW	MINIMUM CONTACT TIME
Cabernet Sauvignon, Merlot	MLF	160 sqft / 1,000 gal (3 staves / Hl)	50%	5-6 months
Zinfandel, Petite Syrah	MLF	80 sqft / 1,000 gal (1.5 staves / Hl)	25%	4 months
Pinot Noir	MLF	50 sqft / 1,000 gal (1 stave / Hl)	15%	4 months
Chardonnay	AF	80 sqft / 1,000 gal (1.5 staves / Hl)	25%	4 months
Sauvignon Blanc, lighter style	AF	50 sqft / 1,000 gal (1 stave / Hl)	15%	3 months

### SPECIFICATIONS

- Dimensions: Length 37.8" x Width 1.9" x Thickness 0.39" (L = 96 cm x W = 5 cm ; T = 1 cm).
- Packaging: Fan Assembly of 20 sqft (1.85 m2), 16 staves; and 40 sqft (3.71 m2), 32 staves.
- Suitable for biological farming according to the regulation CE 834/2007.
- Traceability and HACCP management.
- PEFC certified for Forest Sustainability.



XTRACHÈNE

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