

CANADELL

MERRANDIER DEPUIS 1950



Family tradition

For 4 generations the Canadell family, originally from Catalonia (Spain), has selected and transformed the most prestigious French oaks into staves for barrels. Those very specific trees – jewels of the French heritage – contribute naturally to age the greatest wines from all over the world.





The french forests

One key principle guides us: Respect the “terroir” of the different Forests.

We select our logs from the best French Forests, managed by the National Office of Forests (the government administration depending on the Minister of Agriculture) and sold in different lots by auction for coopers each year. A few lots are also bought from private owners. Forests from the Paris region, the Center of France, Normandy and Vosges are the most demanded by the Tonnelleries.

Days, weeks, and months are necessary to visit, estimate and eventually gain these lots of forests that are so difficult to procure. This ongoing research is imperative to get the proper logs to split and craft perfect staves and ensure high quality.





The forest lumbering

The logging is at the core of our expertise since 1950. The entire timber team, wood loggers as well as pruners, work in the strictest tradition respecting the cutting period (from September to February when Mother Nature has a rest in winter). They all focus on the quality of the oak trees and a full traceability – both of which are key to the level of service we offer thanks to our organization.

A specific attention is paid to the log storage, as an oak tree continues its life after being cut. The challenge we face – and consistently achieve – is to preserve the state of the natural, living logs before being split into staves.





The stave mill – La merranderie

Selecting, cutting, splitting, controlling... each step of the stave manufacturing process needs the Canadell experts' skills. There is a major issue on which we focus: the need to respect the grain from each log in order to create a water-resistant barrel.

When aging for 2 years or more, all the staves are carefully stacked and displayed in order to ensure that there is a homogeneous moisture rate for each stave.

Both mills in Trie Sur Baise (South West of France) and Uilly-Saint-Georges (North Paris region) have optimal climatic conditions for perfect stave seasoning and maturation.



Oak products for winemaking

As our aim is to supply the best oak adjuncts to demanding winemakers, the range of oak products from Canadell fully guarantees our customers needs.

Our range is:

- 100% French oak *Quercus SP.*
- Developed only from oak duramen (noble part of the trunk) without bark and secured with less than 1% of sapwood.
- In accordance with the International Oenological Codex dictated by the International Organization of Vineyard and wine (IOVV).
- Each lot being fully traceable.
- Natural aging with specific storing to improve the quality.
- PEFC certificate number: PEFC/10-1-1



Canadell has always been very concerned about environmental issues and sustainability. In 2010, Canadell obtained the PEFC certificate (Programme for the Endorsement of Forest Certification) that guarantees that our staves are made from oak cut from Sustainable Forests.

For more information: <http://www.pefc.org>



Chips & Mini-Chips

Chips and Mini-Chips: The indispensable tool for a quick and efficient aromatic extraction.

- *Chips and Mini-Chips* are the most flexible and economical method for oak extraction and contribution during fermentation and/or ageing of your wine. They help and add structure to wines and increase the length of the finished wine.
- The surface area is such that it imparts tannins and adds to the structure of the wine within one week and also allows for better aromatic extraction on thinner wines.
- Our *Mini-Chips and Chips* are available in Light, Medium and Medium Plus toasting for use during the ageing process as well as Fresh Oak (untoasted) for tannin contribution and colour stability when used during fermentation.

Things to know

Using a combination of the toast levels enables an increase in complexity while helping to achieve the targeted oak flavour/aroma profile for your specific wine:

- Fresh Oak during fermentation: structure, length, volume, freshness- more about structural and mouth feel contributions than volatile aroma components.
- Light Toast: Vanilla, soft oak, caramel, increased length and sweetness.
- Medium Toast: Toffee, chocolate, spices and more roasted notes.
- Medium Plus Toast: Coffee, mocha, toast, almonds, sweeter and lifted spices.

Technical facts

Packaged in 10kg (22 lb.) infusion bags*, then sealed in food grade aluminium and plastic to retain freshness.

*Infusion bags are made of alimentary polyurethane (food grade plastic mesh)



Chips & Mini-Chips

How to use

- *Chips and Mini-Chips* can be used throughout various stages of production, from Fermentation (for early integration of oak characters and flavours) through to post ferment ageing in tank (for both flavour and aromatic contributions) – ideally combined with the use of micro-oxygenation.
- Dosage: 0.5 to 15 grams per Litre for 1 to 10 weeks for total extraction – according to the desired profile and intensity, be it as a final or a portion of the blend. *Chips and Mini-Chips* are often used to concentrate one tank that will then be blended with un-oaked wine, and the final dosage rate generally falls between 0.5 to 4 grams per Litre.
- *Chips and Mini-Chips* are generally used once, during fermentation in batches and/or during tank ageing for a slower and softer extraction of the oak components.
- Thanks to their size, *Mini-Chips* will not damage pumps and are therefore more suitable during fermentation.
- *Mini-Chips* also have a faster rate of extraction compared to *Chips* (due to their size and surface area to volume ratio), and total extraction of the product is generally achieved in under 2 weeks (albeit for use during ageing, integration of the oak compounds will take longer than this, ranging from 2-10 weeks depending on the individual wine composition).
- For retention of freshness and aromas, keep the *Chips or Mini-Chips* inside their aluminium bag in a clean warehouse at around 15/20 C and 30% humidity until you are ready to use them.

Fabrication process

- Canadell oak adjuncts products are made of 100% cooperage-grade oak from the premium forests of France. They are guaranteed to be free from bark and heartwood, and naturally air-dried and seasoned for a minimum of 24 months.
- After splitting and sawing, the oak is meticulously stacked to guarantee the maturation is completed and uniform.
- All Canadell oak adjuncts are fabricated in compliance with the International Organization of Vineyard and Wine (IOVW) and meet European Food Safety Standards.
- All Canadell oak adjuncts are Convection toasted, which enables complete control of both temperature and time, producing a higher quality and more consistent end product.



Dominoes

Dominoes: How to get elegant oak characters over shorter ageing periods!

- Due to their size and format, *Dominoes* are perfect for a rather short ageing, contributing oak flavours comparable to those of the Canadell staves.
- *Dominoes* are designed to offer powerful yet well-integrated oak flavours and bring roundness to Red and White wines.
- *Dominoes* are an economical solution for Premium and Super Premium wines where faster extraction and earlier integration are desired. *Dominoes* can be used during fermentation for white wines and/or post fermentation ageing of both Reds and Whites.
- Available in Medium and Medium Plus toasting, *Dominoes* offer a good range of aromas and flavours. The Medium toast promotes vanilla, sweetness and elegance of oak, whereas Medium Plus toasting brings more assertiveness, toasted and roasted notes, coffee, and toffee flavours.

Things to know

- Average ageing times for *Dominoes* is 3 to 4 months. However, this period can last from 2-6 months depending on the particular wine and oak interaction with the specific varietal.
- In the same tank, it is common to combine and blend Medium and Medium Plus toasted products to obtain a more complex and targeted range of aromas.
- Dosage: from 6 to 18 grams per Litre from 4 to 24 weeks depending on the profile and intensity desired.

Technical facts

Average dimensions: 60x30x7mm.

Packaged in 10kg (22 lb.) infusion bags* and vacuum sealed in food grade aluminium and plastic to retain freshness, then put onto a pallet for ease of shipment and transport.

*Infusion bags are made of alimentary polyurethane (food grade plastic mesh).



Brasero Staves

Our *Brasero Staves* are created through a traditional toasting method (the fire is made with oak pieces), bringing more complexity to your wines and a complete and powerful roundness in the mouth feel.

Technical facts

Dimensions: 950x50x7mm or 950x50x16 mm.

30mm Ø Holes at each end of the stave.

Delivered in Aluminium sealed bag:

- Pack of 50 staves
- Pack of 2 fans (2 FANS of 20 units) for 40 staves in total

Practical information

- Dosage: from 1 to 5 staves per Hectolitre knowing that 10 staves per Hectolitre are equivalent to a 100% new oak barrel.
- 2 different Toasts are available: Medium and Medium Plus.
- Contact period: from 4 to 8 months for ageing depending on the profile and intensity desired.
- It is possible to re-use our *Fire-Toasted Staves* up to a point of maximum extraction. Always keep the oak in contact with the wine.

Fabrication process

- Our *Brasero Staves* are made from a selection of Oak chosen from the most famous Forests of France.
- Our *Brasero Staves* are naturally seasoned during a complete period of 24 months in the open air to reduce the tannins and the oaky aromas.
- The traditional fire toasting gives intense flame, which can create light cosmetic defaults on the oak.





Convection Staves

Convection Staves: High Quality Oak for Super Premium Wines.

- Our Staves are made from a selection of Oak chosen from the most famous Forests of France.
- Our Staves are available in Light, Medium, Medium Plus and Long Toasting:
- Our Staves have been developed to bring soft oak flavours and roundness to your red and white wines.
- Our Staves also contribute a nice oak integration to the wine.
- Our Staves are the economical alternative to barrels with Super Premium Wines.

Things to know

- During the first 2 months of ageing *Convection Staves* can be overt, showing oaky flavours which tend to blend towards the 3rd month and integrate nicely with the wine until the end of ageing. After 5 months the oak is usually well integrated, showing nice vanilla flavours, as well as softness and a bit of spiciness.
- *Convection Staves* are specifically used on Merlot, Cabernet and Chardonnay – mostly on wines lacking concentration that may need more body and roundness. Our Staves also bring more structure to your Premium and Super Premium wines.

Fabrication process

- Selected from the finest French Oak, *Convection Staves* are naturally air-dried for a minimum of 24 months to obtain the ideal balance of aromas and structure.
- Our Medium Toast has been specifically designed to bring softness and roundness. Our technique developed with a *Convection Oven* ensures the quality and consistency of our products.

Technical facts

Dimensions: 950x50x7mm or 950x50x16mm.

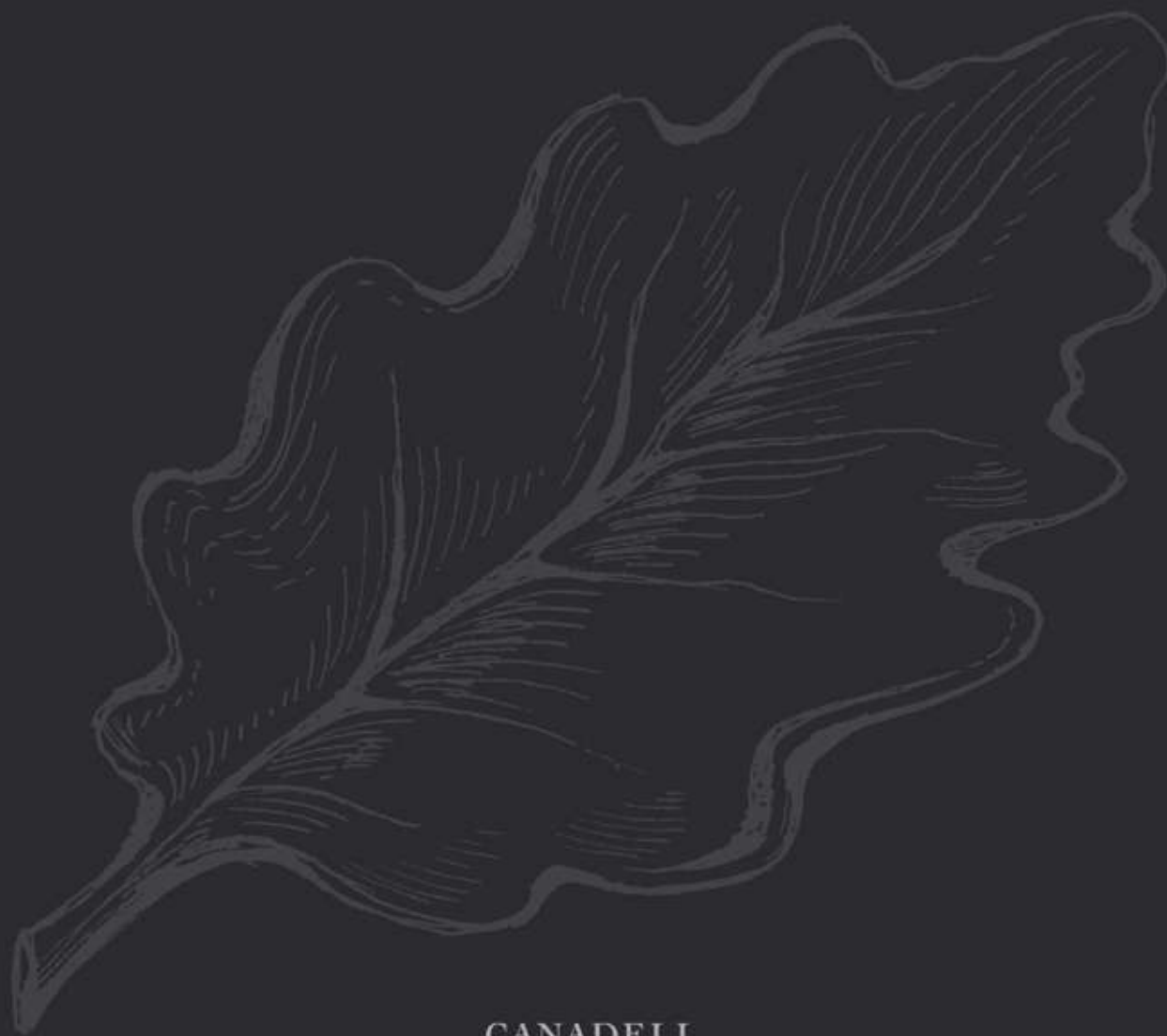
30mm Ø Holes at each end of the stave.

Delivered in Aluminium sealed bag:

- Pack of 50 staves
- Pack of 2 fans (2 FANS x 20 staves)**

**Two barrels equivalent. Each fan is wrapped with a plastic band to hold the staves together and a zip tie or a metal triangle.





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