ORIGIN By tn

ALTERNATIVES

FAN STAVES

Stave system joined at one of its ends, easy and fast installation without the need for a structure.

TYPE OF OAK

FRENCH OAK

(Quercus Petraea)

Origin: Allier, Tronçais, Nevers, Vosges, Center. PEFC Certified.

AMERICAN OAK

(Quercus Alba)

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

Outdoor air drying between 24 and 36 months

AVAILABLE TOASTS

CONVECTION

LONG CONVECTION

SPECIALTIES

- Easy installation and use. Allows 1-2 uses in wine.
- Allows mixing different oaks and toasting choices.
- It can be used in fermentation and aging.
- It can be used at different surface contact rates depending on the objective.

DIMENSIONS

	Type of Oak / Wood		
Dimensions: length x width x thickness (+/- 0.08 in)	All	37 x 1.98 x 0.3 in	39.80 x 5.45 x 0.5 in
Weight: lb per unit (+/- 0.44 lb)	French Oak	0.44 lb	2.21 lb
	American Oak	0.55 lb	2.65 lb
Structure	All	Self-supporting	
Period of use	All	Fermentation and Aging	
Stages	All	3 to 6 months	3 to 8 months
Uses	All	1	2 to 3
Contact surface (sq. ft. per unit)	All	1.18	3.33
Units per bag	All	50 staves (every 10 staves is tied by a stainless steel wire)	10 staves tied by a stainless steel wire
Packaging	All	Metallic bag, vacuum sealed	

TOASTING LINES

CONVECTION

Toasts: LT / MT / MT+ / HT

A large proportion of phenolic compounds contribute to the structure and ability to stabilize color in red wines. The time and temperature used during the toasting process increases the available polysaccharides which give a sense of volume on the palate.

LONG CONVECTION

Toasts: LT / MT / MT+

Prolonged toasting periods from 4 hours and more create a gradual and balanced contribution of phenolic compounds and aromas to wines. A powerful bouquet of concentrated flavors, persistence in the finish, and aromatic potency represent iconic attributes to this line of toast.

SPECIALTIES

Toasts: Sweet Plus / Intense Plus / Fruit Plus / Pure Plus / High Plus

Thanks to the exclusive software that controls our convection toasting process, we have created unique recipes by using thermodynamic principles with varying **time, temperature, humidity, and controlled air flow**, generating a new world of flavors and aromas.