

ALTERNATIVES

BARREL INSERTS

BARREL STAVES - ZIG ZAG

Reinforces the contribution of new oak flavor in neutral barrels, intensifying their organoleptic profile.



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



BARREL STAVES

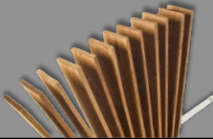

- 2 packs of staves mounted vertically in the barrel through the head.
- Custom system according to the size of the barrel and desired surface contact.
- Easy washing, filling, and racking.
- Does not interfere during the "batonnage".



ZIG ZAG

- 20 segments of staves in a polyethylene mesh sock attached to a new silicone bung.
- Self-installation through the bunghole.
- Easy to install and to remove.

DIMENSIONS

		BARREL STAVES 	ZIG ZAG 
Format		Ministave: 1 insert => 16 staves	1 set => 20 segments / 2 staves per segment
Dimensions Length x width x thickness (+/- 0.08 in)		1 stave: 18.50x1.97x0.28 in	1 stave: 9.8x1.2x0.4 in
Weight Lb per unit (+/- 0.44 lb)	French Oak	3.7 lb/insert	5.3 lb/insert
	American Oak	4.6 lb/insert	6.0 lb/insert
Packaging		Set of staves joined together with plastic spacers attaches to the inside of the barrel with a stainless-steel screw.	Staves held together with food grade polyethylene mesh sock attached to a silicon bung with a stainless-steel hook. All staves are separated by a food grade piece of plastic, and each Zig Zag comes with an additional stainless-steel hook at the other end.
Installation		Mounted vertically in the barrel through the head	Self-installed through the bunghole

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.