

# ORIGIN

By *tn*

# TECHSTAVE

## OAK ALTERNATIVES FOR AGING OF THE BEST WINES

TechStaves offers many of the same benefits as a barrel by masking green and bitter notes, yet generating sweet, smooth aromatic tannins in less contact time. It can be used in the alcoholic and malolactic fermentation stage. It is the most commonly used stave system for aging.

### FRENCH OAK

*(Quercus Petraea)*

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

### AMERICAN OAK

*(Quercus Alba)*

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

### CHERRY

Origin: Romania. PEFC Certificate.

### ACACIA

Origin: Romania. PEFC Certificate.

### SIZES

### TECHSTAVE

<b>STAVE LENGTHS</b>	1.5 - 2.0 - 2.1 - 2.4 - 2.7 - 3.0 mts				
<b>WEIGHT (unit)</b>	1.4 - 1.9 - 2.3 - 2.6 - 2.9 Kg (FO) / 1.7 - 2.3 - 2.8 - 3.1 - 3.5 Kg (AO)				
<b>SIZE (width*thickness)</b>	13.5 * 1.1 cm.				
<b>INSTALLATION</b>	The staves are vertically fastened to a stainless-steel structure (included) with food grade separators placed in between.				
<b>STRUCTURE</b>	Self-supporting / Stainless steel type 316 L - Adaptable to all barrel types and capacities.				
<b>USES</b>	3 - 4	<b>USE STAGES</b>	Fermentation and aging.	<b>USAGE TIME</b>	3 - 12 months.
<b>CONTACT SURFACE</b>	<b>(m<sup>2</sup>/unit)</b> 0.73 for 2.4 mt staves      12.5 → 1.000L → 100% contact surface.				

The contact surface will maintain a ratio of 109.22 L/m<sup>2</sup> (1" of 225 L barrel = 2.06 m<sup>2</sup>).