

# ORIGIN

By *tr*

# BARREL INSERTS

## OAK ALTERNATIVES, TO MAKE BETTER WINES

**BarrelStave** is a barrel insert system comprising sets of staves. These are easily adjusted to the barrel's size and the desired contact surface. The **Zig-Zag** barrel renewal system extends a barrel's use for two or even three production cycles, returning aromas and flavors to the barrel.

### 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

	BARRELSTAVE 		ZIG ZAG 
<b>FORMAT</b>	Techstave: 1 Insert = 8.5 staves.	Ministave: 1 Insert = 24 staves of 47 cm. long.	1 Set = 20 segments / 2 staves per segment
<b>SIZES</b> (Length * Width * Thickness)	1 stave = 71 * 7 * 1.1 cm	1 ministave = 47 * 5 * 0.7 cm	1 stave = 25 * 3 * 1.1 cm
<b>WEIGHT</b>	2.9 Kg/Insert (FO); 3.4 Kg/Insert (AO)	2.5 Kg/Insert (FO); 3.1 Kg/Insert (AO)	2.3 Kg/Set (FO) ; 2.7 Kg/Set (AO)
<b>PACKAGING</b>	Food-grade polyethylene mesh, held in place by stainless steel screws. Plastic food separator		Polyclip, food-grade low density polyethylene mesh, silicon plug, stainless steel hooks, clips, separators
<b>INSTALLATION</b>	On the base		Easy to install and remove. Can be divided into two and attached to an additional bung.
<b>USE</b>	2 - 3		2 - 3
<b>CONTACT SURFACE</b>	50%		41%

The contact surface will be kept with a ratio of 109.22 L/m<sup>2</sup> (100% of a 225 L barrel = 2.06 m<sup>2</sup>)

\*Values are referential in nature. Hand-made product, hence measurements may vary.

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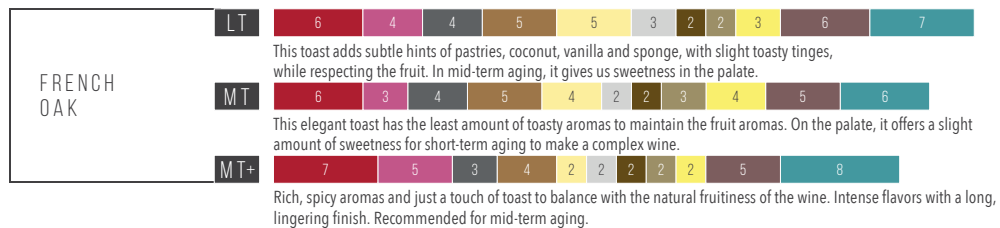
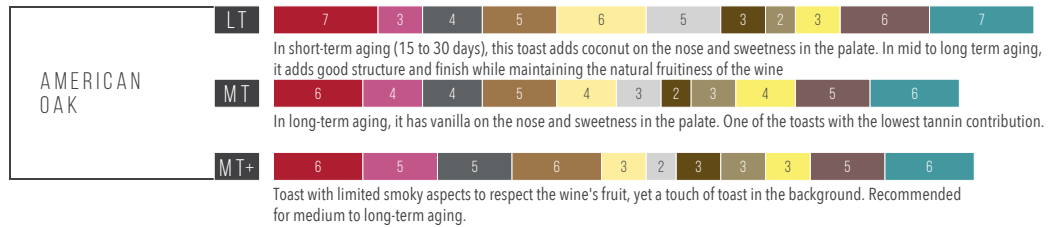
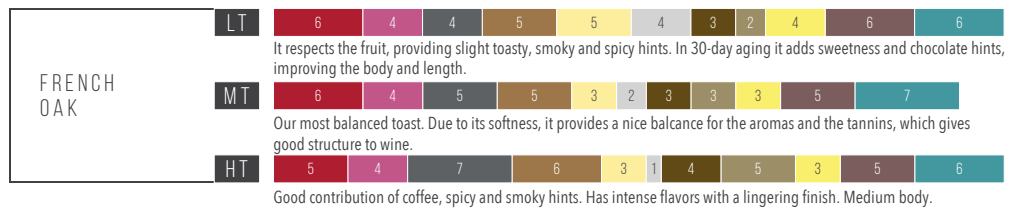
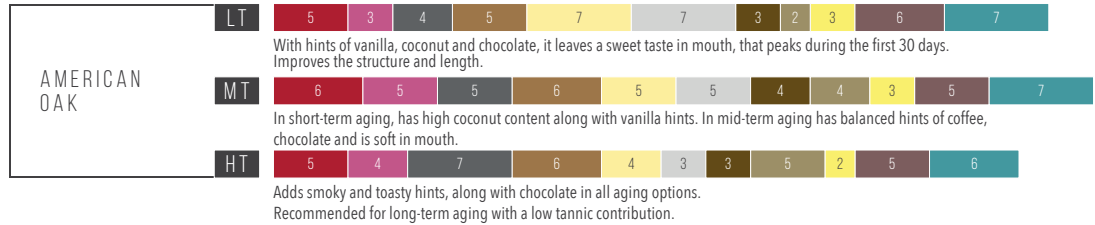
By *tn*

## · AROMAS AND FLAVORS ·

### FRENCH AND AMERICAN OAK

## CONVECTION

### TOAST



## LONG CONVECTION

### TOAST

#### AROMATIC PROFILES

■ RED FRUITS  
 ■ SPICES  
 ■ SMOKED  
 ■ TOASTS  
 ■ VANILLA  
 ■ COCONUT  
 ■ CHOCOLATE  
 ■ COFFEE  
 ■ SWEETNESS  
 ■ STRUCTURE  
 ■ LENGTH

#### POINT OF INTENSITY

