

ORIGIN

By *tn*

STAVES

OAK ALTERNATIVES TO AGE THE BEST WINES

When it comes to staves, TN Coopers quickly realized that several different configurations are needed for specific applications. Our Stave systems offer full flexibility and adaptability, allowing customization by mixing woods, toasts and formats with different contact surfaces.

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.

AGACIA

Origin: Romania.
PEFC Certificate.

SIZES 	TECHSTAVES 	SHORTSTAVE 	MINISTAVE 
FORMAT (Stave Length)	1.5 - 2.0 - 2.4 - 2.7 - 3.0 mts	1 mts	0.95 mts
SIZES (Width x Thickness)	13.5 cms * 1.1 cms	13.5 cms * 1.1 cms	5 cms * 0.7 cms
STRUCTURE	Self-supporting or fixed on stainless steel 316L type barrel. Adaptable to all, barrel types and capacities. Easy to install, dismantle and wash.		
INSTALLATION	Horizontal castle type installation with vertical separators, with 1, 2 or 3 modules joined by stainless steel hooks and Fan System.		
USE PERIOD	3 - 12 months	3 - 8 months	3 - 6 months
USE STAGES	Fermentation and aging.	Fermentation and aging.	Fermentation and aging.
USES	3 - 4	2 - 3	1 - 2
WEIGHT	1.4 - 1.9 - 2.3 - 2.6 - 2.9 Kg (FO) / 1.7 - 2.3 - 2.8 - 3.1 - 3.5 Kg (AO)	1KG (FO) / 1.2KG (AO)	200 gr (FO) / 250 gr (AO)
CONTACT SURFACE (m²/unit)	0.7 for a 2.4 mt stave.	0.3	0.1
Eg: 1.000L 100% contact	13 (for 2.4 mt staves)	31	84

Referential values for informative purposes. Handmade product, measurements may vary.
The contact surface will remain at a ratio of 109,22 L/m² (100% of 225 L barrel = 2,06m²).

ORIGIN

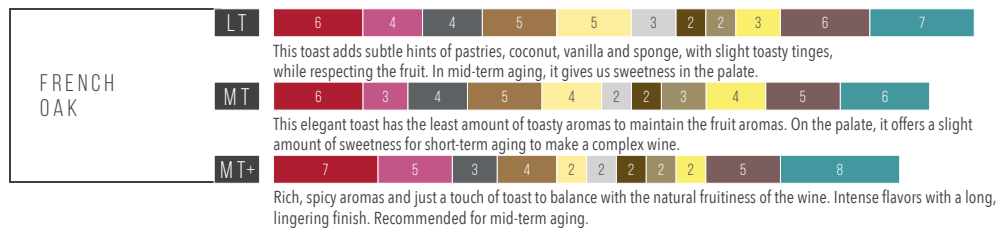
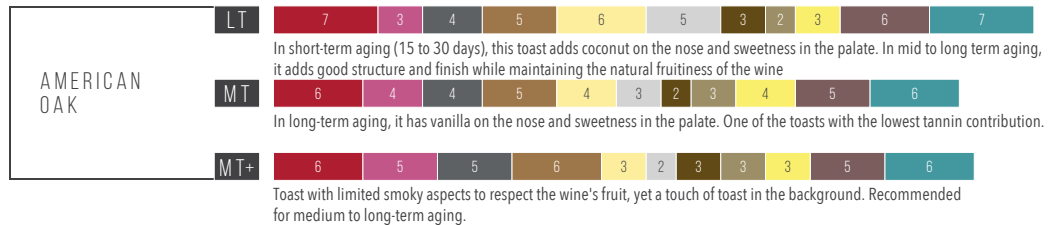
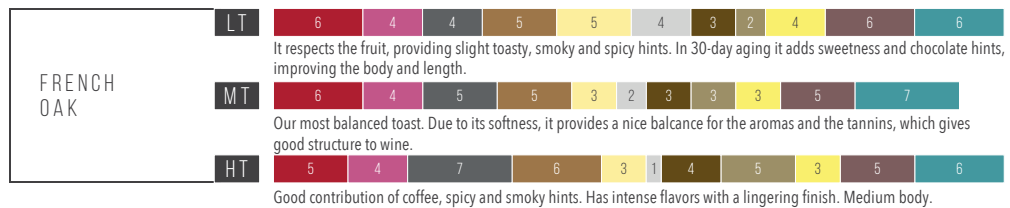
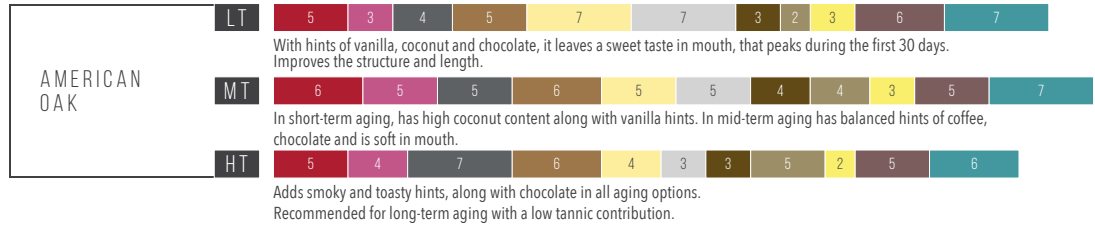
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· AROMAS AND FLAVOR ·

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

