

BARRELS

FINESSE

OUTSTANDING WOOD, FOR OUTSTANDING WINES

Extra Fine Grain (EFG)

Dried outdoors for 36 months.

Reach the maximum potential of your wine. Richness, refinement and organoleptic elegance, fostering the complexity, spiciness, medium body, volume and a lasting finish.



FRENCH OAK

(*Quercus Petraea*)

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

SIZES

	HEIGHT (mm)	BASE (mm)	CENTER (mm)	STAVES (+/-2) unit	HOOPS (unit)	WEIGHT (kg)	THICKNESS STAVES/BASE (+/- 2mm)	BUNG HOLE WIDTH (mm)
<b>225L</b>	945	525	660	28	8	46	27	50
<b>228L</b>	875	555	695	30	8	46	27	50
<b>265L</b>	930	560	710	32	8	48	27	50
<b>300L</b>	950	595	760	34	8	46	27	50

\* All our barrels include a food grade white silicon bung.

\*Referential values for informative purposes. Handmade product, measurements may vary.

\*Specific forests subject to availability.



# FINESSE BARRELS

## TOASTING METHODS

### TRADITION MISTRAL



Toasts:  
LT / MT- / MT / MT+ / HT

In the Tradition toasting line, all our barrels are toasted by direct contact with the flame. The concentration of the compounds degraded in this line depends on the intensity of the toasting, with temperatures varying between 180° and 240°C. It gives more subtle flavors in the light and medium toasting, with more intense ones in high toasting. The flame provides less sweetness and structure which is an excellent option for those looking for barrels with a nice complexity and the preservation of fruity flavors in a wine.

## CONVECTION TOASTS

Exclusive technology developed by TN Coopers to apply this toasting technique to barrels. The hermetic convection oven allows a slow and smooth toast with an unprecedented penetration, thanks to the circulation of hot air. It also allows the regulation of several variables in the process, ensuring replicability of the results.

### CONVECTION ODYSÉ



Toasts:  
LT / MT- / MT / MT+ / HT  
Replicable Toasting

In this line, products have a higher aromatic and taste perception. They provide great structure and a long, lingering finish. Their contribution of sweetness increases with time. Convection is characterized by a direct relationship between the toasting temperatures and the wood's phenolic contribution, regardless of their botanical origin. The result: a low contribution of tannins for higher temperatures, and a higher contribution for lower ones. Of all our lines, this one provides the highest number of phenolic compounds. Sweetness can be adjusted according to the toasting recipe.

### CONVECTION LONG AMBROSÍA



Toasts:  
LT / MT- / MT / MT+  
Replicable Toasts

This type of toasting consists of a prolonged convection. By increasing the toasting time at the consistent temperature, a softer sensation is felt on the palate. Sweet flavors predominate initially, making way for spicy notes that then lead into hints of toast and smoke, depending on the toasting recipe. Structure and length are main attributes of this toasting line.