

ALTERNATIVES

TECHSTAVE

LONG STAVES



Designed for flexibility: allowing combinations of oak and toast profiles.



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

- Techstaves can be used with a custom made stainless steel structure (optional) within tanks to provide premium oak during fermentation and aging.
- Excellent system for long aging periods to create complex, elegant wines with balanced integration.
- Vertical position of staves allows for the grape must and pomace to move freely during the fermentation of red wines.

DIMENSIONS

| | Length | French Oak | American Oak |
|---|---------|---------------------------------|--------------|
| Length (inches +/- 0.08 in) | | 59 - 78.5 - 94.5 - 106 - 118 in | |
| Dimensions width x thickness (inches +/- 0.04 in) | | 5.3 x 0.43 in | |
| Weight lb per unit (+/- 0.22 lb) | 59 in | 3.08 lb | 3.74 lb |
| | 78.5 in | 4.18 lb | 5.07 lb |
| | 94.5 in | 5.07 lb | 6.17 lb |
| | 106 in | 5.73 lb | 6.83 lb |
| | 118 in | 6.39 lb | 7.71 lb |
| Structure | | Self-supporting | |
| Period of use | | 3 to 12 months | |
| Stages | | Fermentation and Aging | |
| Use | | 3 to 4 Times | |
| Contact surface (sq. ft. per unit) | 59 in | 4.73 sq. ft. | |
| | 78.5 in | 6.35 sq. ft. | |
| | 94.5 in | 7.56 sq. ft. | |
| | 106 in | 8.51 sq. ft. | |
| | 118 in | 9.47 sq. ft. | |
| Packaging | | Metallic bag, vacuum sealed | |
| Units per Bag | | 10 | |

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.