

≈ ACACIA ≈


Ideal to preserve the fruit and to keep wines fresh

Originating from Romania, Acacia wood, also known as false Acacia, is generally characterized by its low content of extractable tannins and a greater reductive environment than oak.

This species contributes a large proportion of aromatic aldehydes associated with vanilla notes and over time enhances floral notes.V

In white wines, it offers aromatic qualities, improves the fruit and gives a floral character, and in red wines, it offers spicy notes.



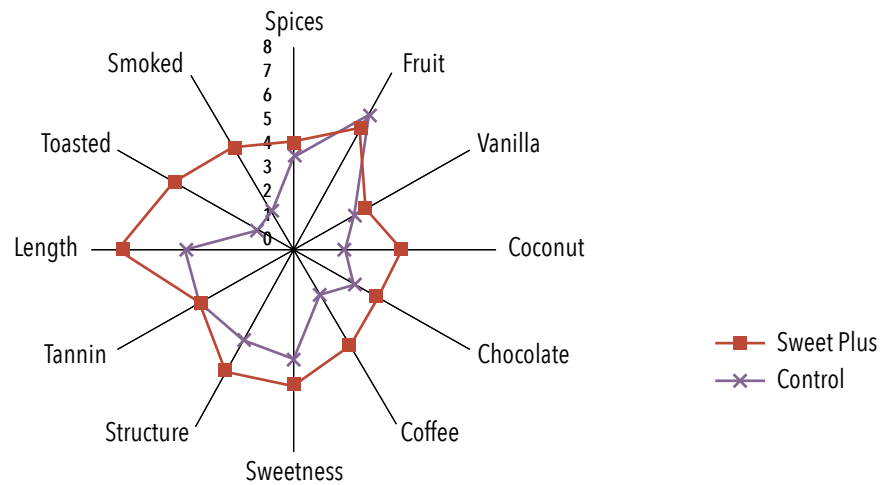
 DIMENSIONS	225 L	228 L
Height (mm)	945 ± 5	875 ± 5
Head Ø (mm)	530 ± 5	555 ± 5
Bilge Ø (mm)	660 ± 5	720 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2
Thickness of Head (mm)	27 ± 2	27 ± 2
Bung Hole Ø (mm)	50	50
Number of Staves	30 ± 2	30 ± 2
Number of Hoops	6	6
Weight (kg)	52 ± 1	53 ± 1

* All barrels include a white food grade silicone bung.

* Contact us for other formats.

* Kosher and gluten-free barrels available by request.

SENSORY PROFILE



TOASTING LINES

CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

Through the use of thermodynamic principles, this method works around hot air flow controlling the temperatures through the inside of the barrels. This toast is slow, light, homogeneous and of greater penetration. It allows thorough personalization of the process, thus ensuring replication of results at all times.

SPECIALTIES

Toasts: Sweet Plus

Thanks to the exclusive technology of barrels convection toast, which in combination with a certain type of wood, in TN Coopers we have developed specific recipes enhancing unique organoleptic attributes and profiles for this line. Sweet Plus is characterized by its intense and fast delivery of sweet aromas, coconut and vanilla, without abandoning its respect for the fruit. It structures wines without delivering sweetness on the palate.