

• FERMENTATION BARRELS •

CREATE A UNIQUE BARREL FOR YOUR WINE



Extra Fine Grain



Fine Grain



Air dried up to 48 months

Build your own barrel and achieve better results for your wine. Choose size, format, oak type, toast & accessories.



FRENCH OAK

(Quercus Petraea)

Origin: Allier, Tronçais, Nevers, Vosges, CENTER. Certified PEFC.

AMERICAN OAK

(Quercus Alba)

Origin: Pennsylvania, Missouri, Kentucky, Ohio & Virginia.

EUROPEAN OAK

(Quercus Petraea)

Origin: Romania. Certified PEFC.

ACCESSORIES



FULL LID STAINLESS STEEL 316

Available in 300 and 500 liters

- Diameter 753 mm (500 liters) / 595mm (300 liters)
- Silicon seal



SMALL LID STAINLESS STEEL 316

All sizes available (between 225-500 liters)

- Diameter 200 mm
- Silicon seal



FILTER STAINLESS STEEL

All sizes available (between 225-500 liters)

- DIN 50



SILICONE BUNG – FOOD GRADE

Available:

- Regular
- Fermentation
- Pressure




WHEELS FOR BARREL ROTATION

All sizes available (between 225-500 liters)

- Adjustable to all types of racks
- Sets of 4 wheels



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DIMENSIONS 		HEIGHT (+/- 5 mm)	HEAD Ø (+/- 5 mm)	BILGE Ø (+/- 5 mm)	STAVES (+/- 2 units)	HOOPS (units)	WEIGHT (+/- 1 kg)	THICKNESS STAVES/HEAD (+/- 2 mm)	BUNG HOLE Ø (mm)
225L	French Oak	945	530	685	30	6	46	27	50
	American Oak	945	530	685	30	6	49	27	50
	European Oak	945	530	685	30	6	46	27	50
	Acacia	945	530	660	30	6	52	27	50
	Lenga	945	530	720	30	6	40	27	50
	Merrandier	945	530	660	30	6	47	27	50
300L	French Oak	950	595	785	34	8	56	27	34
	American Oak	950	595	785	34	8	62	27	34
	European Oak	950	595	785	34	8	56	27	34
	Merrandier	950	595	760	34	8	58	27	34
500L	French Oak	1065	720	935	40	8	79	27	50
	American Oak	1065	720	935	40	8	84	27	50
	European Oak	1065	720	935	40	8	79	27	50
	Merrandier	1065	720	935	40	8	80	27	50

Reference values for informational purposes. Handmade product, measurements may vary.

* All our barrels include a silicone bung.

* Available upon request: Kosher and gluten-free barrels.

* Please contact us for information on other formats.

TOASTING LINES

CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

By means of thermodynamic principles, instead of using temperature and time variables alone, this system works around the concept of thermal energy supply in an oven that allows the flow of hot air, controlling the temperatures through the inside of the barrels. This process achieves a slow, soft, homogeneous toast with a deeper penetration of the wood's surface. With this unique style of toasting and technical approach, our software allows us the ability to offer personalized toasting recipes based on the needs of the winemaker.

TN Coopers' exclusive software considers thermodynamic principles with variables of time, temperature, humidity and controlled air flow, allowing the creation of unique recipes.

CONVECTION



Toasts: LT/MT/MT+/HT

This yields a higher proportion of certain phenolic compounds which contributes to a deeper sensation of structure in red wines, as well as providing the ability to achieve color stabilization. Both the time and temperature designed for this line contribute to a higher availability of polysaccharides from the wood that are transferred to the wine. This translates to a higher sensation of volume in the mouth.

LONG CONVECTION



Toasts: LT/MT/MT+

Prolonged toasts that can go from 3 to 6 hours depending on the recipe. The gradual and balanced contribution of phenolic compounds and aromas to wines allows us to recommend this line for longer aging (more than 12 months). The strong sensation of a powerful bouquet of concentrated flavors, length in the finish, and aromatic potency represent iconic attributes to this line of toast.

TOASTED BY FIRE

TRADITION



Toasts: LT/MT/MT+/HT

This barrel owes its unique properties to an ancient French toasting process, named *Chauffe à Coeur*, or "heart toasted." In addition to this method, we bring some moisture to the rosette with purified hot water, warming it in a steam chamber to open its pores, and finally applying a careful refining toast. Our water-steam process facilitates bending and eliminates any resin residue. It brings complexity, tannin softness, while maintaining the fruit and sweet notes ... especially for high-end wines with a harmonic evolution.