



• COOPERS •

• AMERICAN OAK •

Quercus Alba



100% Quercus Alba



Open air drying up to 48 months

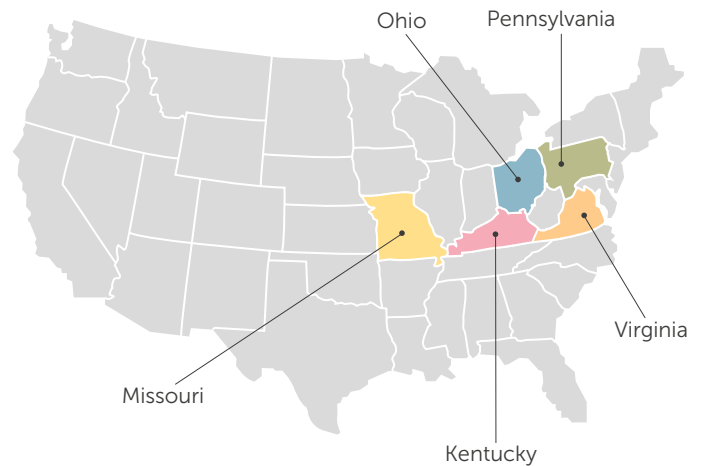


Fine Grain



Logging of mature trees (90 years or older)

- TN Coopers only acquires this wood through suppliers certified from renowned Kentucky, Missouri, Pennsylvania, Ohio and Virginia areas.
- A high oxygen transfer rate and fast release of aromas help the wines lose their astringency and hardness sooner.
- Our careful wood selection, as well as meticulous stave preparation throughout the drying and toasting process results in products that delicately enhance the wine with notes of cocoa and vanilla.



* Specific selection of forests depends on availability.



DIMENSIONS

	160 L	225 L	228 L	265 L	300 L	500 L
Height (mm)	945 ± 5	945 ± 5	875 ± 5	930 ± 5	950 ± 5	1,065 ± 5
Head Ø (mm)	440 ± 5	530 ± 5	555 ± 5	560 ± 5	595 ± 5	720 ± 5
Bilge Ø (mm)	595 ± 5	685 ± 5	720 ± 5	735 ± 5	785 ± 5	935 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Thickness of Head (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Bung Hole Ø (mm)	50	50	50	50	50	50
Number of Staves	26 ± 2	30 ± 2	30 ± 2	32 ± 2	34 ± 2	40 ± 2
Number of Hoops	6	6	6	6	8	8
Weight (kg)	41 ± 1	49 ± 1	50 ± 1	52 ± 1	62 ± 1	84 ± 1
Contact surface	1.65/1.70 m ²	2.05/2.10 m ²	2.09/2.15 m ²	2.35/2.40 m ²	2.44/2.50 m ²	3.45/3.50 m ²

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

* All our barrels include a silicone bung.

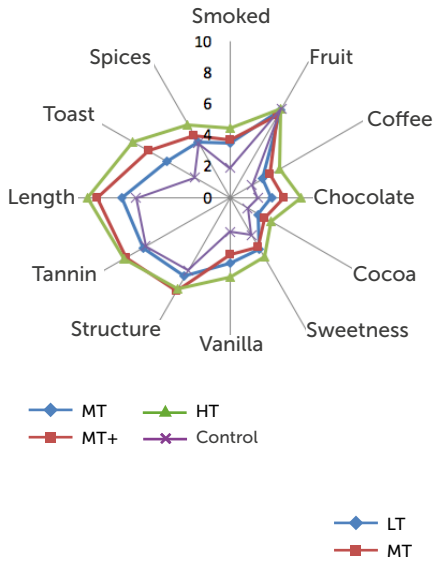
* Available upon request: Kosher and gluten-free barrels.

* Please contact us for information on other formats.

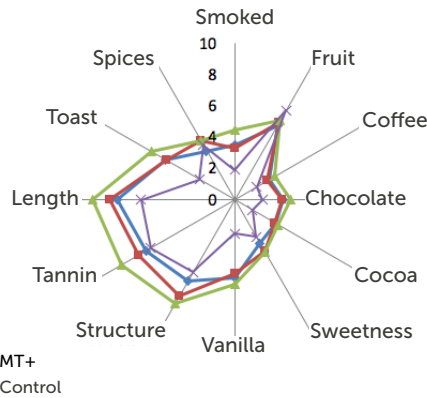
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SENSORY PROFILES

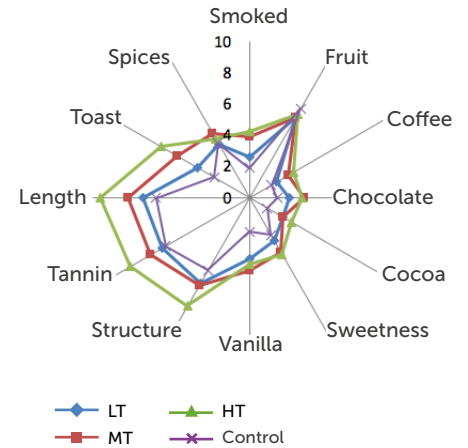
CONVECTION



LONG CONVECTION



TRADITION



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.

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.