



• COOPERS •

• EUROPEAN OAK •

*Quercus Sessilis*



PEFC Certification



Fine Grain



Air dried up to 48 months

- The European oak corresponds to the same species of *Q. Sessilis*, for which reason it is also worked by cutting by creasing method. However, it comes from the forests of Mount Semenic, located in the Banat Mountains in Romania.
- The oak from this area contributes an aromatic complexity similar to that of French oak, but slightly more intense towards the notes of cloves, almonds, coconut and vanilla, which are explained by a significant contribution to the wine of furfurals, eugenol and lactones over time.



PROFILE 12 MONTHS CARE

French Oak vs European Oak



DIMENSIONS

	225 L	228 L	265 L	300 L	500 L
Height (mm)	945	875	930	950	1065
Head Ø (mm)	530	555	560	595	720
Bilge Ø (mm)	660	695	700	760	910
Staves (+/- 2 units)	28	30	32	34	40
Hoops	6	6	6	6	8
Weight (kg)	46	46	48	56	78
Thickness of Staves / Head (+/- 2 mm)	27	27	27	27	27
Bung Hole Ø (mm)	50	50	50	50	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.

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### 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.