

BARREL INSERTS

BARREL STAVES - ZIGZAG

Reinforces the contribution of new oak flavor in neutral barrels,
intensifying their organoleptic profile.



TYPE OF OAK

FRENCH OAK

(Quercus Petraea)

AMERICAN OAK

(Quercus Alba)

Outdoor air drying between 24 and 36 months



AVAILABLE TOASTS

CONVECTION

LONG
CONVECTION

SPECIALTIES



BARREL STAVES



- 2 packs of staves mounted vertically in the barrel through the head.
- Custom system according to the size of the barrel and desired surface contact.
- Easy washing, filling, and racking.
- Does not interfere during the "batonnage".



ZIGZAG

- 20 segments of staves in a polyethylene food grade mesh sock attached to a new silicone bung.
- Self-installation through the bung hole.
- Easy to install and to remove.

 DIMENSIONS

		BARREL STAVES 	ZIGZAG 
Format		1 insert => 16 staves	1 set => 20 segments / 2 staves per segment
Dimensions Length x width x thickness (+/- 0.08 in)		1 stave: 18.50 x 1.97 x 0.28 in	1 stave: 9.8 x 1.2 x 0.4 in
Weight lb per unit (+/- 0.44 lb)	French Oak	3.7 lb/insert	5.3 lb/insert
	American Oak	4.6 lb/insert	6.0 lb/insert
Packaging		Set of staves joined together with plastic spacers attaches to the inside of the barrel with a stainless-steel screw.	Staves held together with food grade polyethylene mesh sock attached to a silicon bung with a stainless-steel hook. All staves are separated by a food grade piece of plastic, and each ZigZag comes with an additional stainless-steel hook at the other end.
Installation		Mounted vertically in the barrel through the head	Self-installed through the bung hole

* Referential values for informative purposes. Based on averages.

* Oak dried over 24 months.

* Suggested dosage range based on experience.

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.