

≈ 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.

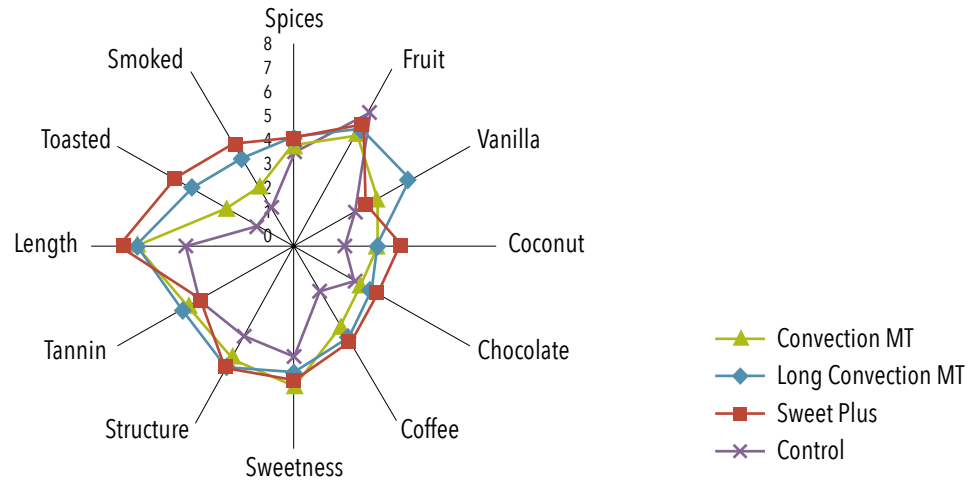
In white wines, it offers aromatic qualities, improves the fruit and gives a floral character, and in red wines, it offers spicy notes.



 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.

CONVECTION



A larger proportion of certain phenolic compounds that contribute to a greater sense of structure in red wines, as well as an increased ability to maintain and keep color overtime. Both the time and temperature designed for this line contribute a large availability of wood polysaccharides, which are transferred to the wine. This translates into a greater sensation of volume in the mouth.

Toasts: LT/MT/MT+/HT

LONG CONVECTION



Longer toasting periods, from 3 to 6 hours create a gradual and balanced contribution of phenolic compounds and aromas to the wine overtime which allows us to recommend this line for long aging times. A powerful bouquet of concentrated flavors, length in the finish, and aromatic potency represent iconic attributes to this line of toasting.

Toasts: LT/MT/MT+

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.

TOASTED BY FIRE

TRADITION



This barrel owes its unique characteristics to an ancient process of French toasting called *Chauffe à Coeur*, "heart toasting." We moisten the rosette with purified hot water, heating it in a steam chamber in order to open its pores, lastly applying a careful refining toast. Our water-steam process makes bending easier and eliminates any resin residue. It delivers complexity, softness of tannins, fruit permanence and sweet notes.

Toasts: LT/MT/MT+/HT