

FAN STAVES



High quality pieces of wood in a convenient format to add complexity to wine.



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



- Allows mixing different oaks and toasting choices
- Can be used in fermentation and aging
- Can be used at different surface contact rates depending on the objective



DIMENSIONS

	Contact Surface 1.18 sq. ft	Contact Surface 3.33 sq. ft
Dimensions: length x width x thickness (+/- 0.08 in)	37 x 1.98 x 0.3 in	39.80 x 5.45 x 0.5 in
Weight: g per unit (+/- 20 g)	200 g (French Oak)	1000 g (French Oak)
	250 g (American Oak)	1200 g (American Oak)
Period of use	Fermentation and Aging	
Stages	3 to 6 months	3 to 8 months
Uses	1	2 to 3
Units per bag	50 staves (every 10 staves is tied by a stainless steel wire)	10 staves tied by a stainless steel wire
Packaging	Triple laminated bag, vacuum sealed	

* 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.