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# ORIGIN

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By *tn*

## SPECIALTIES







# WELCOME TO OUR SPECIALTIES LINE

This line is composed of toasts specially formulated to achieve distinctive sensory and gustatory attributes from our woods, together with a specific contribution of compounds that allow you to create unique wine profiles.

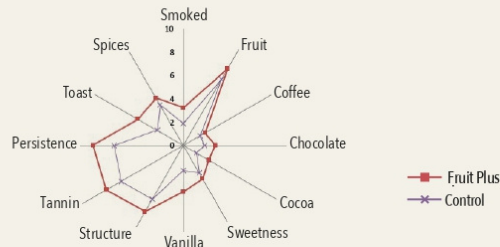
Thanks to the exclusive software that controls the convection toast process by considering thermodynamic principles with **time, temperature, humidity and controlled air flow** variables, we create unique recipes, which combined with our woods, produce a new world of aromas and flavors.

**Available in chips, viniblock, barrel inserts and staves.**



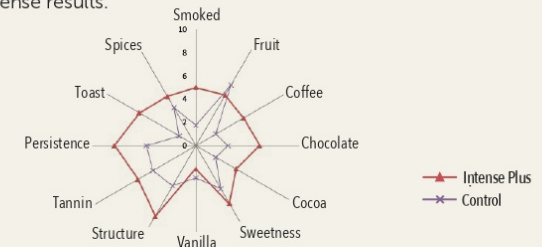
## FRUIT PLUS

It achieves freshness in fullness.  
It offers wines in which fresh fruit is enhanced on the nose and improves the finish, structure and persistence on the palate, without giving toast notes.  
It improves structure, sensation on the palate and enhances freshness.



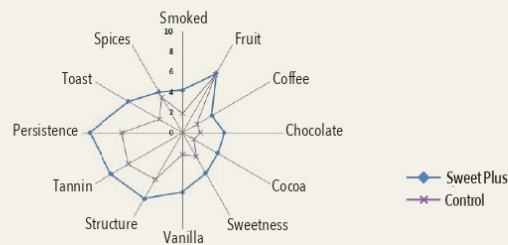
## INTENSE PLUS

Aroma explosion, intense in all its forms.  
In terms of aroma, we find a high delivery of chocolate, coconut, coffee and spices; it's an aroma explosion, well balanced with the fruit delivered by the wine. On the palate, it provides intense toast, coffee and smoke flavors, which combine with the wine's own fruit for complex and intense results.



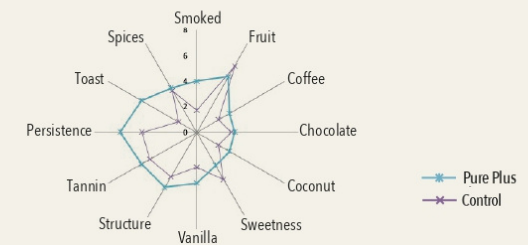
## SWEET PLUS

Well-balanced aromas and flavors.  
This toast 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.  
Ideal for short aging periods that enhance its attributes.



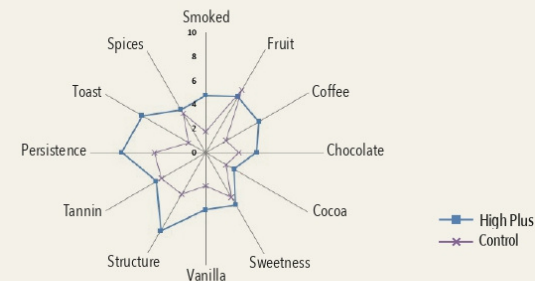
## PURE PLUS

When we approach the glass with the nose, this toast first offers a sweet sensation that combines vanilla and caramel notes with the fruit from the wine. On the palate, the impression is again sweet, and the oak contributions to the wine appear next, improving the wine structure and tannins, without showing a toast character.



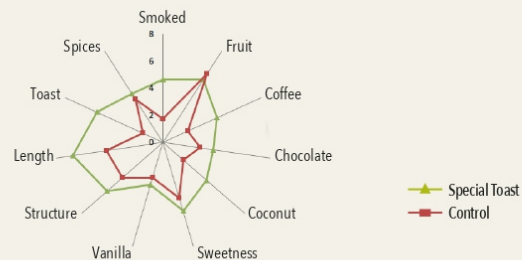
## HIGH PLUS

Both aroma and flavor intensity.  
Without a doubt, this is one of the most intense toasts, not only in aroma, but also in flavor. This is a complex, high-energy aroma, due to its high vanilla, chocolate and toast expression, which is combined with the fruit from the wine.  
On the palate, it offers multiple layers of flavor, with a highlight of toasted notes and black coffee. Its texture is smooth and luscious, gentle in the mouth. The wood is perfect to enhance an intense wine.



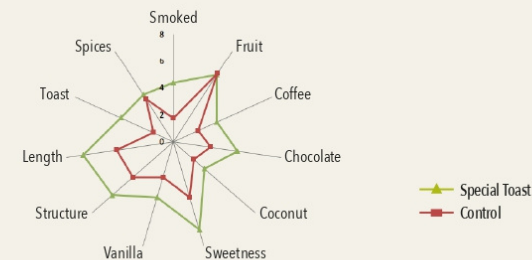
## ACACIA

Our Special Toast enhances the acacia's aromas and flavors, making them come forth over the fruit. On the nose, coconut, chocolate and toasted aromas deliver complexity, while on the palate, it is the acacia toast that delivers structure and persistence, making a wine with more body and a longer finish, with pleasant toast and smoke notes.



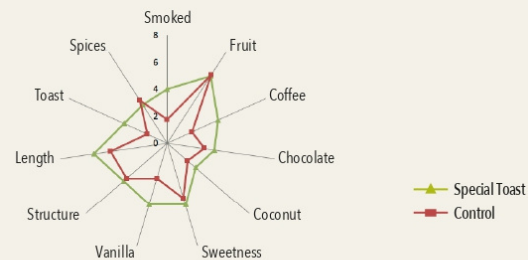
## CHERRY

This toast gives the Cherry wood aromatic and flavor richness. It stands out on the nose for its high content of sweet red fruit, bakery notes, touches of bitter chocolate and a smoke note. On the palate, this is one of the toasts that delivers a longer finish and depth to the wine, with a lighter tannic sensation, when compared to other Cherry profiles.



## LENGA

Lenga wood is native of Patagonia and has its own characteristics, which unlike other woods, especially oak, offers a subtle aromatic delivery, with low tannin content. In this toast, it turns into a very gentle wood for the wines, preserving each variety's own characteristics. In terms of aroma, we can only find two oak compounds - Vanillin and Eugenol. This toast enhances the fruit on the nose and is light and elegant in the mouth, delivering a wine with long finish.



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*a new world  
of aromas and flavors*



• C O O P E R S •

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