

SPECIALTIES

BARRELS



tn
·COOPERS·

WELCOME TO OUR SPECIALTIES LINE

Various barrels that cultivate unique aromas. From this origin, you will discover wines that flourish with distinctive sweet notes, fruits and floral aromas, while with others you will discover intense and complex results.

We invite you to discover a new world of aromas and flavors.

Thanks to our exclusive technology of convection toasting in barrels, we have applied specific styles of toast and prolonged times, all of which, in combination with our woods, achieve unique organoleptic profiles for your wines.



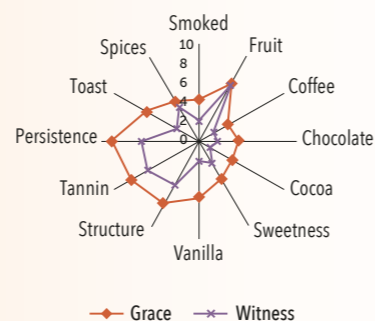
TRADITIONAL WOODS

GRACE

(American Oak)

Our Grace barrel presents unique characteristics that are highly aromatic and of great structure for wines. This toast is by far the one with the highest concentration of vanillin, but by being so rich in other aromatic compounds such as eugenol and guaiac, its overall perception is sweetness with balanced aromas and flavors due to the lighter toast.

In the mouth, it is without doubt one of the most profound, bringing both structure and length to the wines. Long aging times are optimal to obtain highly complex wines.

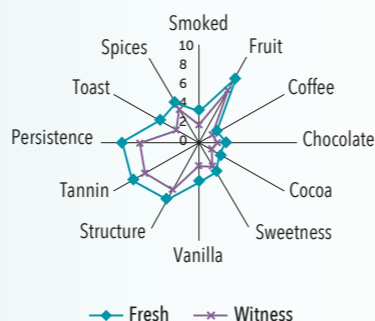


FRESH

(French Oak)

We apply an exclusive style of delicate toast at low temperature and prolonged times, which allows us to obtain silky and elegant tannins. The results deliver wines that enhance the fresh fruit bouquet and improve the length, structure and long finish in the mouth, without giving toast notes. This toast reaches freshness in its wholeness.

It gives very good results in short fermentation and aging, as well as longer aging periods. This is the toast with the highest yield of total phenols. Our Fresh barrel is the perfect candidate for delicate varieties, or to emphasize variety, but still provides both structure and complexity.

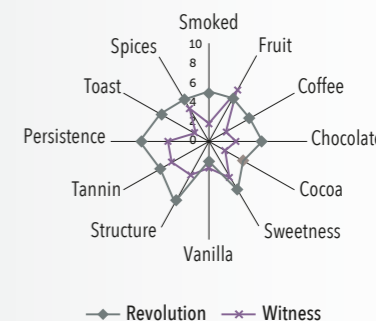


REVOLUTION

(American Oak)

Revolution is a barrel that delivers an explosion of aromas, intense in all its forms, especially in the mouth. In terms of aromas, we get a high yield of chocolate, cocoa, coffee and spices, an explosion of aromas, very well-balanced with the natural fruit characteristics of the variety.

In the mouth, the content of toast, coffee and smoke flavors is high, integrating with the fruit, creating a complex wine. The Revolution barrel gives a powerful bouquet with a good structure of tannins and a very long aromatic persistence.



ELEVATION

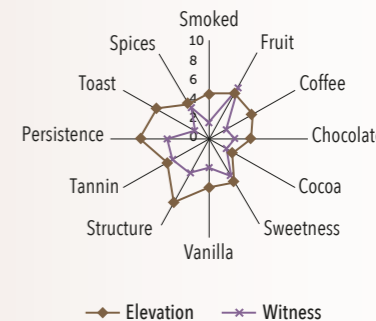
(French Oak)

This is without a doubt one of the most intense barrels both in aromas and flavors.

The aroma is both complex and of high potency, due to its high vanilla, chocolate and toast expression, which brilliantly combines with the wine variety's natural fruit characteristics.

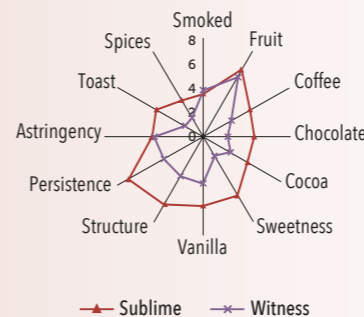
In the mouth, it displays many layers of flavor in which toasted notes and black coffee stand out. Its texture is mild and flavorful, producing a gentle bouquet.

Elevation is an ideal barrel to make an intense wine.



SUBLIME

Our Sublime barrel was developed with the aging of wines in mind, aiming to showcase the best expression of their origin. To achieve this, we have created a toasting that enhances the fruit aromas of the wine, contributing notes of vanilla, dark chocolate, and slightly toasted hints. There are no smoky or spicy notes here. On the palate, the fruit stands out again, with very delicate toasted notes and a sweet finish. This barrel structures the wines and provides a long finish thanks to the very good persistence of the wine on the palate.



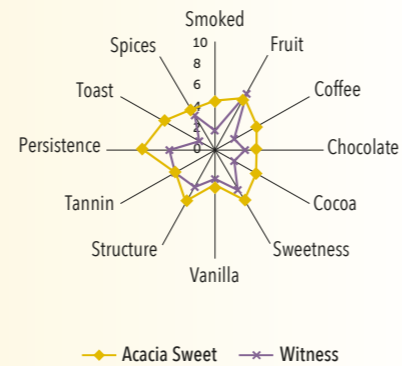
SPECIALTIES BARRELS

EXOTIC WOODS

ACACIA SWEET

We have carefully extracted the faithful aromas and flavors of the acacia by applying an exclusive system of light toast.

In the nose, the cocoa, chocolate and toast aromas provide complexity, while in the mouth, they deliver both structure and persistence, producing a wine that is fuller and with a longer finish, with pleasant toast and smoke notes.

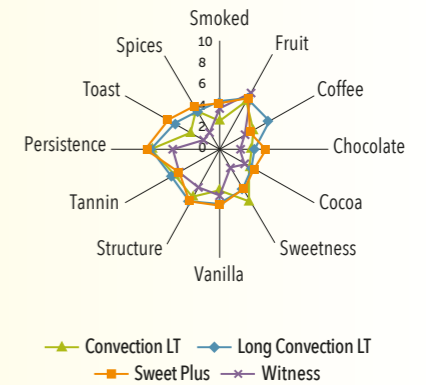


ACACIA

Originating from Romania, the acacia wood, also known as false acacia, is generally characterized by a low content in extractable tannins and a higher reductive environment, which is ideal to preserve the fruit and to keep the wine fresh.

This wood contributes a high content of aromatic aldehydes, associated with vanilla notes, and reinforces its floral notes with time. In white wines, it confers aromatic qualities, enhances the fruit and offers a floral character, while enhancing the spicy notes in red wines.

Unlike oak, acacia wood needs between 12 to 18 months of drying time.

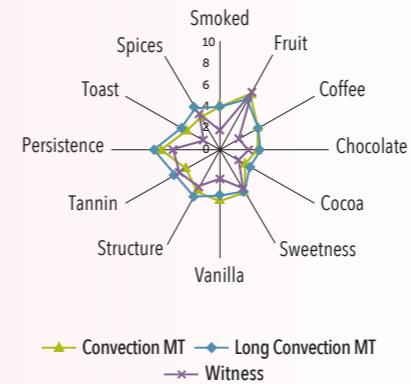


LENGA

Submerged in the terra australis, we find Patagonia, known by its majestic geographic contrasts and its incomparable natural settings. It is here where Lenga is born, a species that represents the Andean Patagonian forests. Depending on its growing place, it may reach over 30 meters high with a diameter of more than 1 meter. Lenga wood is obtained under sustainable forest exploitation in Chile, with an FSC certificate.

Its use in the aging of wines and spirits provides unique characteristics, obtaining an aromatic profile which enhances the red fruit, sweet notes, cedar notes and light toast notes. Vanillin and eugenol are the main aromatic compounds. Enhancing the midpalate, Lenga provides volume, as fruity and floral notes reappear. Its low level of astringency and mild delicate tannins are worth highlighting. In spirits, it provides a delicate pale pink color and reinforces honey and smoke flavors.

Recommended usage: Short to medium aging periods (6 to 9 months)



Our **SPECIALTIES** line is much more than a barrel:
it is the science of extracting the best from each species.

TN Coopers exclusive software considers thermodynamic principles with **time variables, temperature, humidity** and **air flow controlled**, allowing to create unique recipes which, combined with our woods, give origin to a new world of aromas and flavors.

