

# FAN STAVES



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



## TYPE OF OAK

### FRENCH OAK

*(Quercus Petraea)*  
PEFC Certificate

### AMERICAN OAK

*(Quercus Alba)*

### ACACIA

*(Robinia Pseudoacacia)*  
PEFC Certificate

### CHERRY

*(Prunus Avium)*  
PEFC Certificate

### LENGA

*(Nothofagus Pumilio)*  
PEFC Certificate

\* Acacia available only in ministaves and XT staves



- 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

	FAN STAVES		
	SHORTSTAVES	MINISTAVES	XT STAVES
Dimensions: length x width x thickness (+/- 0.7 in)- (+/- 0.2 cm)	39.3 x 5.3 x 0.4 in 100 x 13.5 x 1.1 cm	38.1 x 1.9 x 0.3 in 97 x 5 x 0.7 cm	37.4 x 1.9 x 0.7 in 95 x 5 x 1.8 cm
Weight per stave	2.2 lb (+/- 0.2 lb) - 1 kg (+/- 0.1 kg) French Oak	0.4 lb (+/- 0.04 lb) - 200 g (+/- 20 g) French Oak	1.2 lb (+/- 0.04 lb) - 528 g (+/- 20 g) French Oak
	2.6 lb (+/- 0.2 lb) - 1.2 kg (+/- 0.1 kg) American Oak	0.5 lb (+/- 0.04 lb) - 250 g (+/- 20 g) American Oak	-
	1.1 lb (+/- 0.2 lb) - 0.50 kg (+/- 0.1 kg) Lenga special format	0.3 lb (+/- 0.04 lb) - 160 g (+/- 20 g) Lenga	-
	1.4 lb (+/- 0.2 lb) - 0.68 kg (+/- 0.1 kg) Lenga	0.4 lb (+/- 0.04 lb) - 200 g (+/- 20 g) Cherry	-
	1.6 lb (+/- 0.2 lb) - 0.75 kg (+/- 0.1 kg) Cherry	0.5 lb (+/- 0.04 lb) - 220 g (+/- 20 g) Acacia	-
Period of use	3 - 8 months	3 - 6 months	3 - 12 months
Stages of use	Fermentation and Aging		
Amount of use	2 a 3	1 a 2	2 a 3
Contact surface (m <sup>2</sup> / unit)	0,29	0,11	0,135
Units per bag	10	50	30
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

**Plus:** Sweet, Fruit, Pure, High, Intense

**Trend:** Vanilla, Bourbon, Caramel

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.

We recommend our customers to consult the current legislation before using any Origin products in their processes