



• MERRANDIER BARREL •



Extra Fine Grain



Fine Grain



Open air drying up to 36 months



FRENCH OAK

(*Quercus Petraea*)

Origin: Allier, Tronçais, Nevers, Vosges, Center. PEFC Certified.

AMERICAN OAK

(*Quercus Alba*)

Origin: Pennsylvania, Missouri, Kentucky, Ohio y Virginia.

EUROPEAN OAK

(*Quercus Petraea*)

Origin: Romania, Ukraine, Hungary. PEFC Certified.

ACACIA

(*Robinia Pseudoacacia*)

Origin: Romania. PEFC Certified.

LENGA

(*Nothofagus Pumilio*)

Origin: Patagonia FSC Certified.

* Ask for availability in formats 300 and 500 lt of Acacia, Cherry and Lenga.

OUR BLEND BARREL, TAILORED TO YOUR NEEDS

Convinced that every wine deserves a unique solution, TN Coopers offers the option of building the barrel to a winemaker's specifications.

Merrandier for TN Coopers is to design a barrel to suit you. The flexibility that Merrandier gives, allows us to play with different wood origins and barrel sizes.

Today we accompany and guide you in developing a barrel made just for YOU; the sky's the limit.



DIMENSIONS

	160 L	225 L	228 L	265 L	300 L	500 L
Height (mm)	945 ± 5	945 ± 5	875 ± 5	930 ± 5	950 ± 5	1065 ± 5
Head Ø (mm)	440 ± 5	530 ± 5	555 ± 5	560 ± 5	595 ± 5	720 ± 5
Bilge Ø (mm)	595 ± 5	685 ± 5	720 ± 5	735 ± 5	785 ± 5	935 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Thickness of Head (mm)	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2	27 ± 2
Bung Hole Ø (mm)	50	50	50	50	50	50
Number of Staves	26 ± 2	30 ± 2	30 ± 2	32 ± 2	34 ± 2	40 ± 2
Number of Hoops	6	6	6	6	6	8
Weight (kg)	38.5 ± 1	46 ± 1	47 ± 1	48 ± 1	56 ± 1	79 ± 1
Bung Type	White silicone, food Grade					

Reference values for informational purposes. Handmade product, measurements may vary.

* All our barrels include a silicone bung.

* Available upon request: Kosher and gluten-free barrels.

* Please contact us for information on other formats.

• MERRANDIER BARREL •

Our Oaks are air dried up to 36 months and, in terms of French and European origins, you may select Fine Grain as well as Extra Fine Grain.

In this way, we can also use Acacia wood in order to preserve the fruit and enhance freshness, because it has a low whisky-lactone and tannin contribution, as well as a low rate of oxygen transfer. If we want to achieve more intense flavors, Cherry wood provides red fruit flavor and its high rate of oxygen permeation makes for a faster evolution of the wine. When it comes to Lenga wood, we have average rates of oxygen transfer and a light input of oak compounds and tannins, which makes for a gentle wine that preserves the fruit.

TOASTING LINES

CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

By means of thermodynamic principles, instead of using temperature and time variables alone, this system works around the concept of thermal energy supply in an oven that allows the flow of hot air, controlling the temperatures through the inside of the barrels. This process achieves a slow, soft, homogeneous toast with a deeper penetration of the wood's surface. With this unique style of toasting and technical approach, our software allows us the ability to offer personalized toasting recipes based on the needs of the winemaker.

TN Coopers' exclusive software considers thermodynamic principles with variables of time, temperature, humidity and controlled air flow, allowing the creation of unique recipes.

CONVECTION



This yields a higher proportion of certain phenolic compounds which contributes to a deeper sensation of structure in red wines, as well as providing the ability to achieve color stabilization. Both the time and temperature designed for this line contribute to a higher availability of polysaccharides from the wood that are transferred to the wine. This translates to a higher sensation of volume in the mouth.

Toasts: LT / MT / MT+ / HT

LONG CONVECTION



Prolonged toasts that can go from 3 to 6 hours depending on the recipe. The gradual and balanced contribution of phenolic compounds and aromas to wines allows us to recommend this line for longer aging (more than 12 months). The strong sensation of a powerful bouquet of concentrated flavors, length in the finish, and aromatic potency represent iconic attributes to this line of toast.

Toasts: LT / MT / MT+

TOASTED BY FIRE

TRADITION



This barrel owes its unique properties to an ancient French toasting process, named Chauffe à Coeur, or "heart toasted." In addition to this method, we bring some moisture to the rosette with purified hot water, warming it in a steam chamber to open its pores, and finally applying a careful refining toast. Our water-steam process facilitates bending and eliminates any resin residue. It brings complexity, tannin softness, while maintaining the fruit and sweet notes ... especially for high-end wines with a harmonic evolution.

Toasts: LT / MT / MT+ / HT