

# BARREL INSERTS

## BARREL STAVES - ZIGZAG

Reinforces the contribution of new oak flavor in neutral barrels,  
intensifying their organoleptic profile.



### 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

Outdoor air drying between 24 and 36 months



### BARREL STAVES


- 2 packs of staves mounted vertically in the barrel through the head.
- Custom system according to the size of the barrel and desired surface contact.
- Easy washing, filling, and racking.
- Does not interfere during the "batonnage".



### ZIGZAG

- 20 segments of staves in a polyethylene food grade mesh sock attached to a new silicone bung.
- Self-installation through the bunghole.
- Easy to install and to remove.

**DIMENSIONES**

		 <b>BARREL STAVES</b>		 <b>ZIGZAG</b>
<b>Format</b>		Inserstave: 1 insert => 8 staves	Ministave: 1 insert => 16 staves	1 set => 20 segments / 2 staves per segment
<b>Dimensions</b> Length x width x thickness (+/- 0.08 in) / (+/- 0.2 cm)		1 stave: 19.6 x 2.7 x 0.4 in 1 stave: 50 x 7 x 1.1 cm	1 stave: 18.5 x 1.9 x 0.2 in 1 stave: 47 x 5 x 0.7 cm	1 stave: 9.8 x 1.2 x 0.4 in 1 stave: 25 x 3 x 1.1 cm
<b>Weight</b> Lb/Kg per unit (+/- 0.44 lb) (+/- 0.2 kg)	French Oak	4.4 lb/insert - 2.0 Kg/insert	3.7 lb/insert - 1.7 Kg/insert	5.3 lb/insert - 2.4 Kg/set
	American Oak	5.2 lb/insert - 2.4 Kg/insert	4.6 lb/insert - 2.1 Kg/insert	6.0 lb/insert - 2.7 Kg/set
	Cherry	3.5 lb/insert - 1.6 Kg/insert	3.5 lb/insert - 1.6 Kg/insert	0.8 lb/insert - 1.9 Kg/set
	Acacia	-	3.9 lb/insert - 1.8 Kg/insert	1.1 lb/insert - 2.5 Kg/set
	Lenga	2.6 lb/insert - 1.2 Kg/insert	2.6 lb/insert - 1.2 Kg/insert	0.7 lb/insert - 1.7 Kg/set
<b>Packaging</b>		Set of staves joined together with plastic spacers attaches to the inside of the barrel with a stainless-steel screw.		Staves held together with food grade polyethylene mesh sock attached to a silicon bung with a stainless-steel hook. All staves are separated by a food grade piece of plastic, and each ZigZag comes with an additional stainless-steel hook at the other end.
<b>Installation</b>		Mounted vertically in the barrel through the head		Self-installed through the bung hole
<b>Uses</b>		2 - 3		2 - 3
<b>Contact surface</b>		32%	42%	41%

\* 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