

COOPERS

• AMERICAN OAK •

Quercus Alba



Open air drying for 24 months



Fine Grain



Logging of mature trees (90 years or older)

FOREST SELECTION

Pennsylvania: Elegance and Complexity

Pennsylvania oak is valued for its soft tannins and rich, full flavors. The tight grain structure, resulting from cold winters and mild summers, is key to softening the influence of tannins, offering wines with deep flavors of mocha, chocolate, and ripe dark fruits like blackberry, black cherry, and cassia. The natural drying process for over 24 months in our wood park eliminates strong tannins, making the oak even more elegant for wine aging. Additionally, this oak can impart slightly smoky and tobacco characteristics, adding an extra layer of complexity to aged wines.



Missouri – Kentucky: Robustness and Diversity

The regions of Missouri and Kentucky, known for their history in the bourbon industry, provide an ideal environment for the growth of American oak. The combination of fertile soils and a longer growing season produces oak with a tight grain structure and more robust tannins. This facilitates greater oxygen exchange during aging, allowing for complex and balanced evolution of wines and spirits.

The flavors contributed by this origin are varied, from vanilla and spice notes to smoky and bacon flavors, through to ripe fruits like plum and raspberry. This organoleptic diversity allows producers to create wines with a robust structure and a long, elegant finish.

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	1.065 ± 5
Head Ø (mm)	440 ± 5	530 ± 5	555 ± 5ç 720	560 ± 5	595 ± 5	720 ± 5
Bilge Ø (mm)	595 ± 5	685 ± 5	± 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)	41 ± 1	49 ± 1	50 ± 1	52 ± 1	62 ± 1	84 ± 1
Contact surface	1,65/1,70 m ²	2,05/2,10 m ²	2,09/2,15 m ²	2,35/2,40 m ²	2,44/2,50 m ²	3,45/3,50 m ²

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

* All our barrels include a silicone bung.

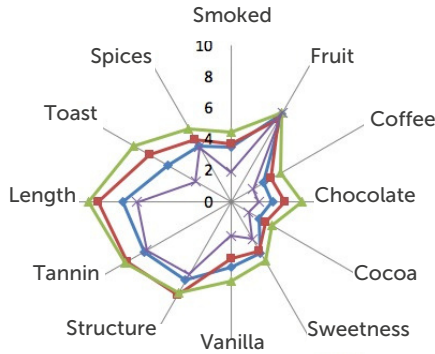
* Available upon request: Kosher and gluten-free barrels.

* Please contact us for information on other formats.

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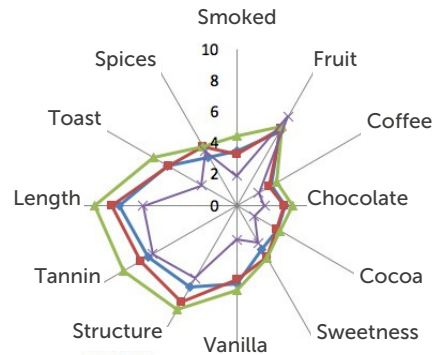
SENSORY PROFILES

CONVECTION

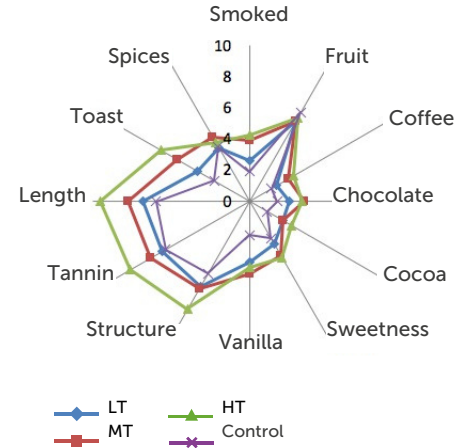


*Control: Cabernet Sauvignon

LONG CONVECTION



TRADITION



TOASTING LINES

CONVECTION TOASTING SYSTEM

Exclusive software developed and patented by TN Coopers.

Through the use of thermodynamic principles, this method works around hot air flow controlling the temperatures through the inside of the barrels. This toast is slow, light, homogeneous and of greater penetration. It allows thorough personalization of the process, thus ensuring replication of results at all times.

CONVECTION



Toasts: LT / MT / MT+ / HT

A larger proportion of certain phenolic compounds that contribute to a greater sense of structure in red wines, as well as an increased ability to maintain and keep color overtime. Both the time and temperature designed for this line contribute a large availability of wood polysaccharides, which are transferred to the wine. This translates into a greater sensation of volume in the mouth.

LONG CONVECTION



Toasts: LT / MT / MT+

Longer toasting periods, from 3 to 6 hours create a gradual and balanced contribution of phenolic compounds and aromas to the wine overtime which allows us to recommend this wine for long aging times. A powerful bouquet of concentrated flavors, length in the finish, and aromatic potency represent iconic attributes to this line of toasting.

SPECIALTIES

Thanks to the exclusive technology of barrels convection toast, which in combination with a certain type of wood, in TN Coopers we have developed specific recipes enhancing unique organoleptic attributes and profiles for this line. Sweet Plus 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.

TOASTED BY FIRE

TRADITION



Toasts: LT / MT / MT+ / HT

This barrel owes its unique characteristics to an ancient process of French toasting called *Chauffe à Coeur*, "heart toasting." We moisten the rosette with purified hot water, heating it in a steam chamber in order to open its pores, lastly applying a careful refining toast. Our water-steam process makes bending easier and eliminates any resin residue. It delivers complexity, softness of tannins, fruit permanence and sweet notes.