



Tailored BARREL



PEFC Certificate



Air-dried for 48 months



Extra fine grain



Combination of the most prestigious forests of France and Fontainebleau

Our Tailored barrel is designed with a precise blend of selected oaks from the forests of Allier and Fontainebleau.

Its extra fine grain and specially toasted design enhance the notes of sweet spices and vanilla, providing voluptuous and smooth tannins that deliver the complexity and elegance we seek in high-end wines. Its long and persistent finish shows that the Tailored barrel is intended for wines that aim to express their terroir in a modern and sophisticated way.



DIMENSIONS

	225 L	300 L
Height (mm)	945 ± 5	950 ± 5
Head Ø (mm)	530 ± 5	595 ± 5
Bilge Ø (mm)	685 ± 5	785 ± 5
Thickness of Staves (mm)	27 ± 2	27 ± 2
Thickness of Head (mm)	27 ± 2	27 ± 2
Bung Hole Ø (mm)	50	50
Number of Staves	30 ± 2	34 ± 2
Number of Hoops	6	8
Weight (Kg)	46 ± 1	56 ± 1

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

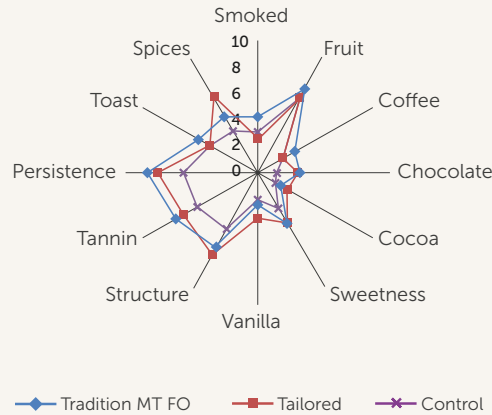
* All our barrels include a white food-grade silicone stopper.

* Available upon request: Kosher and gluten-free.

* Please contact us for more information.

SENSORY PROFILES

TAILORED vs FRENCH OAK



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 line 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.

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.