

# TECHSTAVE



Designed for flexibility: allowing combinations of oak and toast profiles.



## TYPE OF OAK

### FRENCH OAK

*(Quercus Petraea)*

### AMERICAN OAK

*(Quercus Alba)*

### CHERRY

*(Prunus Avium)*

PEFC Certificate

### LENGA

*(Nothofagus Pumilio)*

FSC Certificate

Outdoor air drying between 24 and 36 months



- Techstaves can be used with a custom made stainless steel structure (optional) within tanks to provide premium oak during fermentation and aging.
- Excellent system for long aging periods to create complex, elegant wines with balanced integration.
- Vertical position of staves allows for the grape must and pomace to move freely during the fermentation of red wines.



**DIMENSIONS**

	Length	French Oak	American Oak	Cherry	Lenga
Length in meters (+/- 2 mm) & inches (+/- 0.07 in)		1.5 - 2.0 - 2.4 - 2.7 - 3.0 m 59 - 78.7 - 94.4 - 106.2 - 118.1 in			2.0 - 2.4 m 78.7 - 94.4 in
Dimensions width x thickness (+/- 1 mm) - (+/- 0.03 in)		13.5 x 1.1 cm - 5.3 x 0.4 in			
Weight per unit (+/- 0.1 kg) - (+/- 0.2 lb)	1.5 m - 59 in	1.4 kg - 3 lb	1.7 kg - 3.7 lb	1.1 kg - 2.4 lb	
	2.0 m - 78.7 in	1.9 kg - 4.1 lb	2.3 kg - 5 lb	1.5 kg - 3.3 lb	1.4 kg - 3 lb
	2.4 m - 94.4 in	2.3 kg - 5 lb	2.8 kg - 6.1 lb	1.8 kg - 3.9 lb	1.6 kg - 3.5 lb
	2.7 m - 106.2 in	2.6 kg - 5.7 lb	3.1 kg - 6.8 lb	2.1 kg - 4.6 lb	
	3.0 m - 118 in	2.9 kg - 6.3 lb	3.5 kg - 7.7 lb	2.3 kg - 5 lb	
Structure		Self-supporting			
Period of use		3 to 12 months			
Stages		Fermentation and Aging			
Use		3 to 4 Times			
Contact surface (m <sup>2</sup> /unit)	1.5 m - 59 in	0.44			
	2.0 m - 78.7 in	0.59			
	2.4 m - 94.4 in	0.70			
	2.7 m - 106.2 in	0.79			
	3.0 m - 118 in	0.88			
Packaging		Triple laminated bag			
Units per Bag		10			

\* 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

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