



COOPERS

LENGA

from Patagonia

Nothofagus pumilio

Submerged in the *terra australis* we find Patagonia, known for the majesty of its great geographical contrasts and its incomparable natural settings.

This is where the Lenga is born, a representative species of the Patagonian Andean forest. Lenga wood is obtained under sustainable exploitation of Patagonian forests in Chile, with FSC.



≈ SPECIALTIES ≈

The use of Lenga wood in the aging of wines and spirits provides unique characteristics, obtaining an aromatic profile that **enhances red fruit, sweet notes, touches of cedar and slight notes of toasting**. On the palate, it improves the mid-palate, **adds volume and fruity and floral notes** reappear. A low contribution of astringency and very soft, delicate tannins are iconic attributes of Lenga. In **spirits**, it provides a very delicate pale pink color and enhances the flavors of honey and smoked attribute.

- **Origin:**
Patagonia
- **Types of soil:**
Soils with good drainage and aeration of min depth 50/60 cm.
- **Pluviometry of the area:**
350 - 450 mm/year
- **Tree age at harvest:**
120 to 150 years
- **Average tree height at the time of harvest:**
20 to 25 m
- **Log diameters:**
35 - 50 cm



DIMENSIONS

	225 L
Height (mm)	945 ± 5
Head Ø (mm)	530 ± 5
Bilge Ø (mm)	685 ± 5
Thickness of Staves (+/- 2 mm)	27 ± 2
Thickness of Head (+/- 2 mm)	27 ± 2
Bung Hole Ø (mm)	50
Hoops (Unit)	6
Weight (kg)	39,5 ± 1

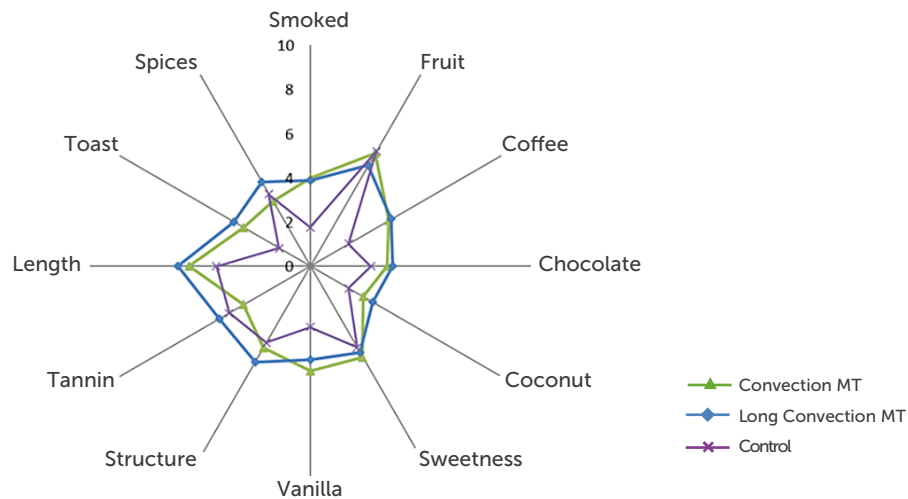
Reference values for informational purposes. Handmade product, measurements may vary.

* All our barrels include a silicone bung.

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

* Please contact us for information on other formats.

SENSORY PROFILE



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



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.

Toasts: LT/MT/MT+/HT

LONG CONVECTION



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.

Toasts: LT/MT/MT+

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.

TOASTED BY FIRE

TRADITION



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.

Toasts: LT/MT/MT+/HT