



COOPERS

## • EUROPEAN OAK •

*Quercus Petraea (Quercus Sessilis)*



PEFC Certification



Fine Grain



Open air drying up to 36 months

- European Oak corresponds to the same species of *Q. sessilis* (*Q. Petraea*). This Oak is also cut by creasing method. These woods come from different countries, where we can highlight the forests of Mount Semenec in Romania; from the Carpathians in Ukraine and Hungary.
- The oak from this area contributes an aromatic complexity similar to that of French oak, but slightly more intense towards the notes of cloves, almonds, coconut and vanilla, which are explained by a significant contribution to the wine of furfurals, eugenol and lactones over time.



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	1065 ± 5
Head Ø (mm)	440 ± 5	530 ± 5	555 ± 5	560 ± 5	595 ± 5	720 ± 5
Bilge Ø (mm)	595 ± 5	685 ± 5	720 ± 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	8	8
Weight (kg)	38,5 ± 1	46 ± 1	47 ± 1	48 ± 1	56 ± 1	79 ± 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.

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### PROFILE 12 MONTHS CARE

#### French Oak vs European Oak



Results of French Oak vs European Oak were carried out based on a study in conjunction with Talca University "Influence of Quercus Sessilis (Romanian) for Chilean red wines aging: Effect on wine quality versus traditional oak woods".

## TOASTING LINES

### CONVECTION TOASTING SYSTEM

Exclusivo software desarrollado y patentado por 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.

## 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.