



CANADELL

Premium Oak for Enology
Directly from the Source

BRASERO TANK STAVES FIRE TOASTED 16mm

TECHNICAL FACTS

- **Dimensions:** 950 x 50 x 7mm
- 30 mm holes at each end of the stave
- **Delivered in recyclable sealed bag:**
 - 10 staves per fan
 - 2 fans per bag
 - 100 bags per pallet
- Each fan is wrapped with a plastic band to hold the staves together with a zip tie
- Free from allergens
- Free from GMO

PRODUCT INFO

High quality oak for fermentation and aging of premium wines. Fire Toasted 7mm Tank Staves are made from a selection of oak chosen from the most famous forests of France. The oak is naturally air dried at Canadell stave mills in Trie Sur Baïse (South West of France) and Ully-Saint-Georges (North Paris region). Each has optimal climatic conditions for perfect stave seasoning and maturation, for a minimum of 24 months, to obtain the ideal balance of aromas and structure. The staves are fire toasted through a traditional cooperage fire toasting regimen fueled by oak pieces, bringing more complexity to your wines and a complete and powerful roundness in the mouth feel.



THINGS TO KNOW

The traditional fire toasting provides intense flames which can create cosmetic defaults on the oak. Due to surface area volume ratios, they release their flavors and aromas more slowly than standard tank staves and hence work best for extended aging programs. Fire Toasted 16mm Tank Staves provide remarkably similar barrel-like characters and play a supportive role to the fruit. They are best suited for premium and super premium wines, specifically red Bordeaux varietals and medium- full bodied red wines.

HOW TO USE

Staves can be used during fermentation for a complete vinification or during aging, ideally with micro-oxygenation.

Dosage from 1 to 5 staves per hectolitre knowing that 8 staves per hectolitre are equivalent to a 100% new oak barrel.

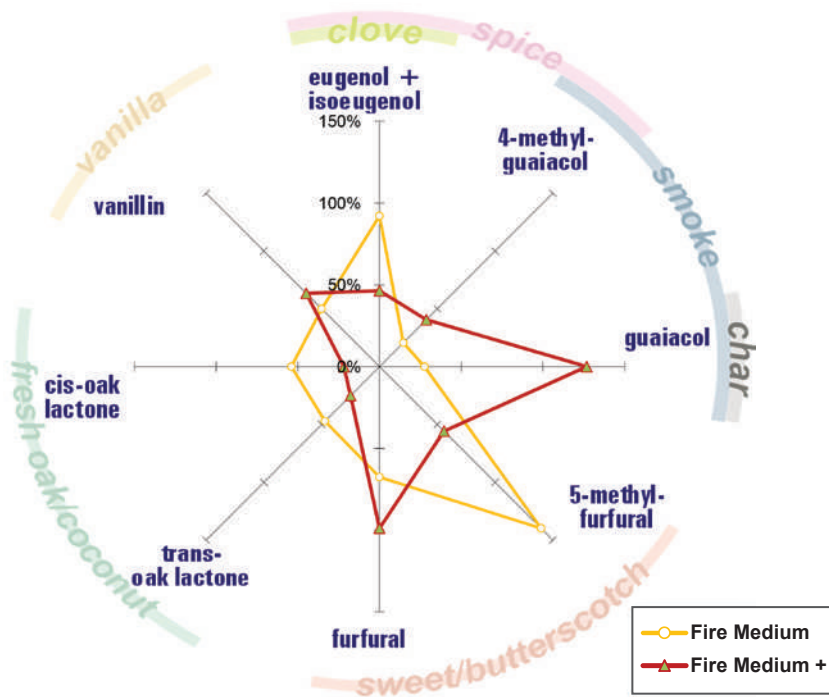
It is not recommended to rinse and reuse staves.

Keep the staves inside their bag in a clean warehouse at around 15/20° C and 30% humidity.

WINE STYLE	DOSAGE	AGING
WHITE	0.5 stave to 2 staves / 100 Liters	4 to 6 months +
LIGHT RED	0.8 stave to 1.5 staves / 100 Liters	6 months +
CONCENTRATED RED	1 stave to 2 staves / 100 Liters	6 months +



TOAST PROFILES



FIRE MEDIUM

Barrel-like complexity and impact that contributes roundness and length to the palate with hints of fresh oak and coconut. Caramelized brown sugar, butterscotch, light caramel, faint almond-like aromas and baking spices.

FIRE MEDIUM +

Balanced level of toasted oak and spice. Barrel-like integration into the wine. Brings sweetness to the wine with hints of roasted marshmallow, mocha, almonds and subtle butterscotch.



The Canadell family are industry leaders in addressing environmental issues and sustainability. In 2010, Canadell obtained PEFC certification (Program for the Endorsement of Forest Certification) that guarantees all staves are made from French Oak cut from Sustainable Forests.

For more information: <http://www.pefc.org>