



CANADELL

Premium Oak for Enology
Directly from the Source

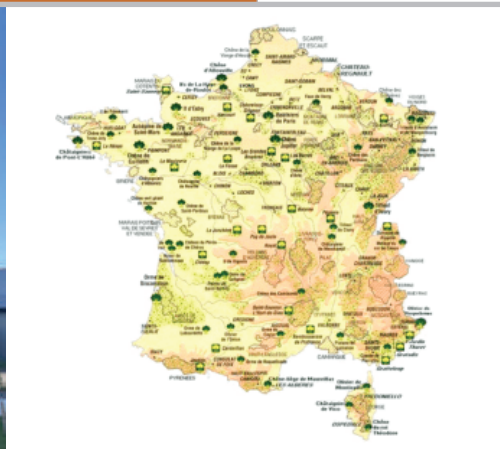
TANK STAVES 7mm CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 950 x 50 x 7mm
- 30 mm holes at each end of the stave
- **Delivered in recyclable sealed bag:**
 - 47ft² / 14.3m² total oak surface area per bag
 - 20 staves per fan
 - 2 fans per bag
 - 100 bags per pallet
- Two barrels equivalent. 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

The Canadell family produces the highest quality French Oak products for fermentation and aging of premium wines. Our Tank Staves are made from a selection of oak chosen from the most famous forests of France. The oak is air-dried at the Canadell stave mill in Trie Sur Baise, France for a minimum of 24 months, to obtain the ideal balance of aromas and structure. The staves are then toasted in a convection oven at different temperatures and time intervals to create a selection of toast profiles. Each production lot blends oak from three different French forest regions, to ensure a consistent profile each year.



THINGS TO KNOW

French Oak Tank Staves are an economical alternative to barrels for premium and super premium wines, and also can provide more diverse and consistent flavor and textural profiles. They contribute a nice oak integration and have been developed to bring soft oak flavors and roundness to your red and white wines. The convection toasts also help to mask any undesirable aromatics.

During the first 2 months of aging, the staves can be overt, showing oaky flavors which tend to blend towards the 3rd month and integrate nicely with the wine until the end of the aging. After 5 months the oak is usually well integrated, showing some nice vanilla flavors, as well as softness and a bit of spiciness. Canadell Convection Toasted Tank Staves are specifically used on Merlot, Cabernet and Chardonnay - mostly on wines lacking concentration that may need more body, roundness and structure.

HOW TO USE

Dosage from 1 to 5 staves per hectoliter (HL)
8 staves per HL are equivalent to 100% new oak barrel

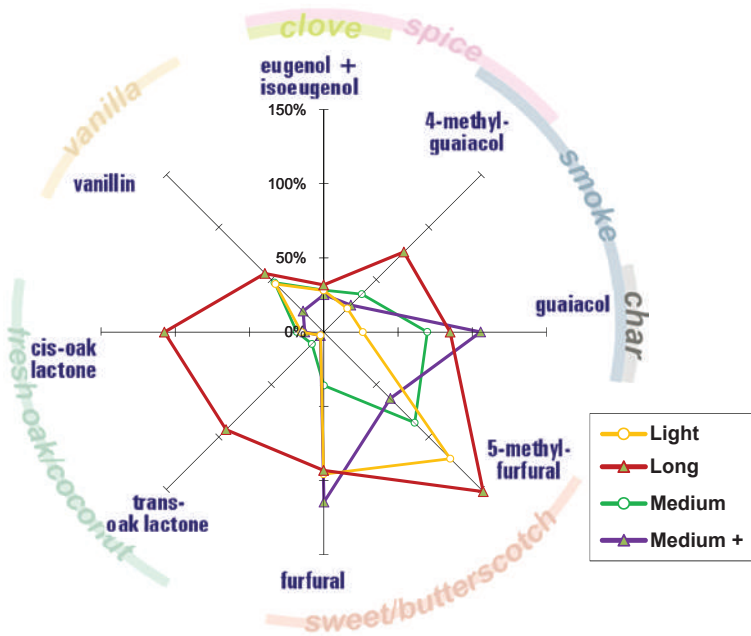
Convection toast staves can be used during fermentation for a complete vinification or during aging, ideally with micro-oxygenation.

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 | 3 to 6 months |
| LIGHT RED | 1 stave to 2 staves / 100 Liters | 4 to 6 months |
| CONCENTRATED RED | 1 stave to 3 staves / 100 Liters | 4 to 6 months + |

TOAST PROFILES



LIGHT

Elegant blend of fresh oak notes of coconut and butterscotch. Works well to add freshness and framing to mature whites and red varietals with notes of fine vanilla characters and baking spices.

LONG

Often shows as the most integrated and elegant for volume, enhancing textural perception while lengthening and lifting the fruit. Ideal for Pinot Noir, Chardonnay, Cabernet and Merlot. Complex blend of spice, butterscotch, toasted oak and coconut. Enhances textural perception of the wine.

MEDIUM

Enhances soft oak flavors and adds greater roundness to the palate. A harmonious combination of toasted oak, butterscotch and spice. Versatile tool that works well on medium +/- bodied reds and white wines.

MEDIUM +

Contributes smoky, toasted oak, toffee and spice aromas. Reliable option for masking pyrazines and/or wines with levels of high acidity. Ideal for Bordeaux varietals, Syrah and for buttery Chardonnay.



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>