

NOBLE BARRELS

BARRELS FOR HIGH QUALITY WINES

Fine Grain (FG)

Dried outdoors for over 24 months

A barrel line with different volumes and configurations that covers a wide array of winemaking needs, according to the desired organoleptic profile and expected evolution of every wine.



FRENCH OAK

(*Quercus Petraea*)

Origin: Allier, Tronçais, Nevers, Vosges, Centre. PEFC Certificate.

AMERICAN OAK

(*Quercus Alba*)

Origin: Pennsylvania, Missouri, Kentucky, Ohio and Virginia.

EUROPEAN OAK

(*Quercus Petraea*)

Origin: Rumania. PEFC Certificate.

ACACIA

Origin: Rumania. PEFC Certificate.

SIZES

| | | HEIGHT (mm) | BASE (mm) | CENTER (mm) | STAVES (+/-2) unid | HOOPS (unit) | WEIGHT (kg) | THICKNESS STAVE/BASE (+/- 2 mm) | BUNG HOLE WIDTH (mm) |
|-------------|--------------|----------------|--------------|----------------|-----------------------|-----------------|----------------|---------------------------------------|-------------------------|
| 225L | American Oak | 945 | 530 | 660 | 28 | 6 | 49 | 27 | 50 |
| | French Oak | 945 | 530 | 660 | 28 | 6 | 46 | 27 | 50 |
| | European Oak | 945 | 530 | 660 | 28 | 6 | 46 | 27 | 50 |
| | Merrandier | 945 | 530 | 660 | 28 | 6 | 47 | 27 | 50 |
| 228L | American Oak | 875 | 555 | 695 | 30 | 6 | 49 | 27 | 50 |
| | French Oak | 875 | 555 | 695 | 30 | 6 | 46 | 27 | 50 |
| | European Oak | 875 | 555 | 695 | 30 | 6 | 46 | 27 | 50 |
| 265L | American Oak | 930 | 560 | 710 | 32 | 6 | 52 | 27 | 50 |
| | French Oak | 930 | 560 | 710 | 32 | 6 | 48 | 27 | 50 |
| 300L | American Oak | 950 | 595 | 760 | 34 | 6 | 62 | 27 | 50 |
| | French Oak | 950 | 595 | 760 | 34 | 6 | 56 | 27 | 50 |
| | European Oak | 950 | 595 | 760 | 34 | 6 | 56 | 27 | 50 |
| | Merrandier | 950 | 595 | 760 | 34 | 6 | 58 | 27 | 50 |
| 500L | American Oak | 1,065 | 720 | 910 | 40 | 8 | 84 | 27 | 50 |
| | French Oak | 1,065 | 720 | 910 | 40 | 8 | 78 | 27 | 50 |
| | European Oak | 1,065 | 720 | 910 | 40 | 8 | 78 | 27 | 50 |
| | Merrandier | 1,065 | 720 | 910 | 40 | 8 | 80 | 27 | 50 |

Referential values for informative purposes. Handmade product, measurements may vary.

* All our barrels include a food grade white silicon bung.



NOBLE BARRELS

TOASTING METHODS

TRADITION

MISTRAL



Toasts:
LT / MT- / MT / MT+ / HT

In the Tradition toasting line, all our barrels are toasted by direct contact with the flame. The concentration of the compounds degraded in this line depends on the intensity of the toasting, with temperatures varying between 180° and 240°C. It gives more subtle flavors in the light and medium toasting, with more intense ones in high toasting. The flame provides less sweetness and structure which is an excellent option for those looking for barrels with a nice complexity and the preservation of fruity flavors in a wine.

CONVECTION TOASTS

Exclusive technology developed by TN Coopers to apply this toasting technique to barrels. The hermetic convection oven allows a slow and smooth toast with an unprecedented penetration, thanks to the circulation of hot air. It also allows the regulation of several variables in the process, ensuring replicability of the results.

CONVECTION

ODYSÉ



Toasts:
LT / MT- / MT / MT+ / HT
Replicable Toasting

In this line, products have a higher aromatic and taste perception. They provide great structure and a long, lingering finish. Their contribution of sweetness increases with time. Convection is characterized by a direct relationship between the toasting temperatures and the wood's phenolic contribution, regardless of their botanical origin. The result: a low contribution of tannins for higher temperatures, and a higher contribution for lower ones. Of all our lines, this one provides the highest number of phenolic compounds. Sweetness can be adjusted according to the toasting recipe.

CONVECTION

LONG
AMBROSÍA



Toasts:
LT / MT- / MT / MT+
Replicable Toasts

This type of toasting consists of a prolonged convection. By increasing the toasting time at the consistent temperature, a softer sensation is felt on the palate. Sweet flavors predominate initially, making way for spicy notes that then lead into hints of toast and smoke, depending on the toasting recipe. Structure and length are main attributes of this toasting line.