



BOUCHARD COOPERAGES  
NEW ZEALAND LTD.

# JARRES, EGGS & AMPHORAE PORTFOLIO

## 2024 NEW ZEALAND

*Grés Sandstone Jarres • Cocciopesto & Cemento Eggs*  
*• Impruneta Terra Cotta Amphorae •*



*A commitment to quality and customer service.*



[WWW.BOUCHARDCOOPERAGES.COM](http://WWW.BOUCHARDCOOPERAGES.COM)

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# NON-OAK VESSEL COMPARISON 2024

\*1000L  
ZEN






\*800L  
JAR



\*1000L  
OPUS



	Sandstone/Stoneware	Inpruneta Terracotta	Cocciopesto
MATERIAL	Sandstone/Stoneware	Inpruneta Terracotta	Cocciopesto
SUPPLIERS			
ORIGIN	FRANCE	ITALY	ITALY
COMPOSITION	<ul style="list-style-type: none"> <li>Clay composed of 65.04% silica (also known as quartz)</li> </ul>	<ul style="list-style-type: none"> <li>Clay with a high percentage of a calcareous mineral deposit termed "gallestro" in Tuscan dialect</li> </ul>	<ul style="list-style-type: none"> <li>An aggregate of stone, gravel, sand, terracotta, marl stone and clay brought together with a binding agent low in heavy metals</li> </ul>
THICKNESS (CM)	3	3	8
VOLUME (L)	230-1,200	220-1,000	350-2,500
PRODUCTION	<ul style="list-style-type: none"> <li>Assembled in layers that are fired at 1320 C</li> </ul>	<ul style="list-style-type: none"> <li>Made in moulds or by hand that are fired at 1020 C</li> </ul>	<ul style="list-style-type: none"> <li>Air dried in moulds</li> </ul>
POROSITY (%)	2.5 (Oak barrel porosity = 5%)	6-12	Depending on volume
PORE DIAMETER (microns)	0.4-1.1	0.4-1.1	n/a
WINEMAKING	<ul style="list-style-type: none"> <li>Fermentation of whites</li> <li>Aging of whites &amp; reds</li> </ul>	<ul style="list-style-type: none"> <li>Fermentation of whites &amp; reds</li> <li>Aging of whites &amp; reds</li> </ul>	<ul style="list-style-type: none"> <li>Fermentation of whites &amp; reds</li> <li>Aging of whites &amp; reds</li> </ul>
AGEING TIME	<ul style="list-style-type: none"> <li>Long aging</li> <li>Slow micro-oxidation</li> </ul>	<ul style="list-style-type: none"> <li>Fast aging</li> <li>High micro-oxidation</li> </ul>	Varied
STYLE	<ul style="list-style-type: none"> <li>Caters best to linear, high tension, tight, focused, vibrant styles of wines</li> </ul>	<ul style="list-style-type: none"> <li>Softens tannins and mouthfeel and expresses varietal characteristics</li> </ul>	<ul style="list-style-type: none"> <li>Adds texture and retains brightness and varietal characteristics</li> </ul>
VARIETALS	<ul style="list-style-type: none"> <li>Aromatic and textural whites or elegant, light skinned bright reds</li> </ul>	<ul style="list-style-type: none"> <li>Powerful, tannic, thick, reductive red skinned grapes</li> </ul>	Varied
UNIQUE FEATURES	<ul style="list-style-type: none"> <li>Different shapes that promote fluid dynamics and promote more or less texture in the wine</li> </ul>	<ul style="list-style-type: none"> <li>External hatch door makes emptying red ferments easy</li> <li>Gallestro contains very good thermal inertia characteristics</li> </ul>	<ul style="list-style-type: none"> <li>Very good thermal inertia characteristics for drawing out ferments and maintaining a constant temperature</li> </ul>
PREPARATION	<ul style="list-style-type: none"> <li>Warm water</li> </ul>	<ul style="list-style-type: none"> <li>Mild 5% tartaric acid soak</li> </ul>	<ul style="list-style-type: none"> <li>Mild 5-8% tartaric acid rinse</li> </ul>

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# VIN ET TERRE

## Grès Sandstone Jarres



Vin et Terre was founded by **Patrick Lalanne in Bordeaux France** and produces different styles of “jarres” or jars made of “**grès**” or **sandstone** for the fermentation and aging of wines. For over forty years Patrick has supplied the French wine industry with winemaking materials and has always been impressed by the results of ceramic vessels for aging wine. With contacts in the ceramic industry, Patrick decided to design and patent his own product range of **grès jarres for winemaking purposes**.



Coralie and Zen in a cellar.

### MATERIAL

Vin et Terre crafts their jarres exclusively from grès, which contains a high concentration of **SiO<sub>2</sub>, found naturally in “silex,” also known as quartz**. Once cooked, grès is extremely durable over time.



1000L Zen in a cellar in Meursault.

### HISTORY

The craftsmanship technique of these jarres was invented by Chinese **ceramic specialists along the Yellow River in 1500 BC** and was later developed in Northern Europe.

### PRODUCTION

The jarres are **assembled by hand** via different layers of sandstone clay. The finished jarre is then cooked at over **1300 degrees Celsius** or 2372 degrees Fahrenheit. After being cooked, the jarres are extremely durable and resistant to chemical and temperature changes, and have walls about **3 cm thick**.

The jarres are made from natural materials and the smooth interior makes them easy to clean. The jarres have very strong natural thermal inertia characteristics.

### POROSITY

Once cooked, the porosity of the vessel is **less than 2.5%** (the porosity of an oak barrel is between 3% - 5%) and the average radius of the pores is 0.004 microns. This allows for a **very slow and extended micro-oxidation** process that can easily be controlled and monitored.

### WINEMAKING & STYLES OF WINE

The jarres perform best for the fermentation and elevage of **white wines or very delicate elegant reds** and have good thermal inertia characteristics. The different models allow for different **natural fluid dynamics** that impact the rate of the elevage of the wine.

These jarres allow the wines to express their **varietal characteristics and showcase their crystalline and mineral components** resulting in very **pure, linear, fresh and high tension wines** that completely respect the fruit and vineyard. Because of a reduced porosity, extended aging time is advisable.




500L Coralie and a 300L Ovo Couché.



## 2024 NEW ZEALAND PRICES


### VIN ET TERRE: Grés Sandstone Jarres

All prices listed are in Euros (€) and include duty, customs and transport to our Christchurch warehouse. Your invoice will be in \$NZD based on the exchange rate at the date of invoice. 30% deposit due at order confirmation with 70% balance due before delivery to the winery. Below prices do not include GST.

PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	OPENING DIAMETER (CM)	PRICE	
	ZEN 500L	500	200	110	90	40	5,495 €
	ZEN 1000L	1000	320	155	110	50	8,065 €
	ZEN 1200L	1200	390	175	110	50	8,795 €

**INCLUDED ACCESSORIES:**


Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore

	CORALIE 320L	320	130	90	83	30	4,960 €
	CORALIE 500L	500	200	110	110	40	5,935 €
	CORALIE 1000L	1000	250	145	126	50	8,335 €

**INCLUDED ACCESSORIES:**

Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore

- 320L comes with Sandstone Lid

	SATINE 700L	700	220	133	98	50	8,075 €
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**INCLUDED ACCESSORIES:**

Inox lid with clamps and silicone joint, butterfly valve, inox palette, silicone bung, glass colmatore

## ACCESORIES

Vin et Terre's Grés Jarres



ACCESSORY	APPLICABLE ON	PRICE
<p data-bbox="261 562 494 584">INOX PALLET SUPPORT</p> 	<p data-bbox="799 607 1222 707">All Zen and Coralie, jarres include a stainless steel pallet jack friendly base support system.</p>	<p data-bbox="1355 640 1465 667">Included</p>
<p data-bbox="331 938 421 960">INOX LID</p> 	<ul style="list-style-type: none"> <li data-bbox="799 972 1126 999">■ Zen: 500L, 1000L, 1200L</li> <li data-bbox="799 1005 1082 1032">■ Coralie: 500L, 1000L</li> </ul> <p data-bbox="828 1084 1102 1111">*Highly recommended</p>	<p data-bbox="1291 999 1528 1025">Included with jarre</p> <p data-bbox="1369 1055 1442 1081">345 €</p>
<p data-bbox="204 1330 549 1352">COLMATORE GLASS BUNG SYSTEM</p> 	<ul style="list-style-type: none"> <li data-bbox="799 1433 951 1460">■ All Jarres</li> <li data-bbox="834 1467 986 1494">■ 34 cm tall</li> <li data-bbox="834 1500 986 1527">■ 45 cm tall</li> </ul>	<p data-bbox="1281 1408 1538 1435">45 cm tall colmatore</p> <p data-bbox="1291 1442 1528 1469">Included with jarre</p> <p data-bbox="1374 1480 1445 1507">105 €</p> <p data-bbox="1374 1518 1445 1545">135 €</p>
<p data-bbox="309 1839 462 1861">SAMPLE VALVE</p> 	<ul style="list-style-type: none"> <li data-bbox="799 1883 1126 1910">■ Zen: 500L, 1000L, 1200L</li> <li data-bbox="799 1917 1082 1944">■ Coralie: 500L, 1000L</li> </ul> <p data-bbox="828 1995 1110 2022">*Subject to availability.</p>	<p data-bbox="1374 1939 1445 1966">128 €</p>



# MOVEMENT STUDY OF WINE INSIDE Vin et Terre's Grés Jarres

\*Made by the Celsius Laboratory located next to Lyon

## THERMAL CONDUCTIVITY

Thermal conductivity is a quantity introduced to quantify the ability of a structure to conduct heat, represented by the unit  $Wm^{-1} K^{-1}$ .

Conductivity of the different main materials used for the storage of wine are:

MATERIAL	CONDUCTIVITY (WM-1 K-1)
Oak	0.16
Terra Cotta	0.83
Grès	1.30
Concrete	2-5
Stainless Steel	26

**GRÉS IS THEREFORE A MATERIAL THAT IS NOT VERY CONDUCTIVE AND CAN BE TERMED AN INSULATE**

## MOVEMENT

**The movement of a liquid is dependent on:**

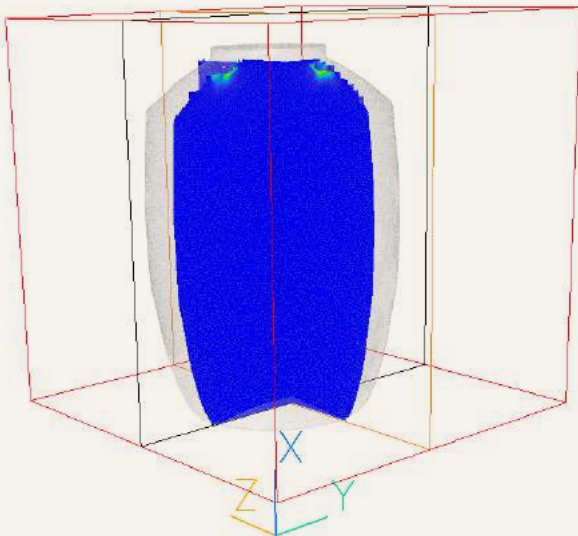
- The temperature gradient acts as the energy for movement
- Gravity is the motor
- The form is the accelerator or the brake

FORM OF JARRE	ZEN	CORALIE	OVO
Average Speed in cm/day inside of the jarre provoked by a thermal gradient of 3°C	8	43	52

For example, if we compare the movement of the wine in the form of the standing egg (Ovo) made in other materials, it would yield the following results:

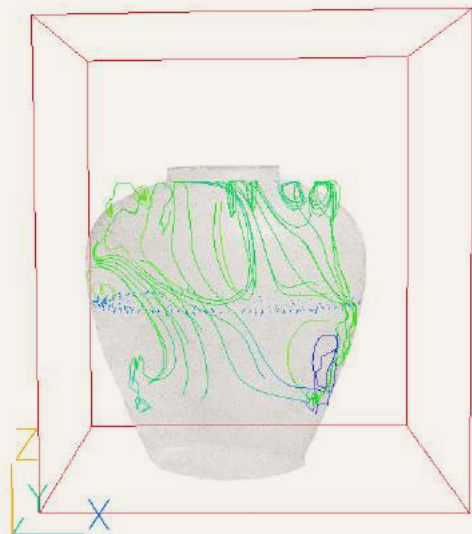
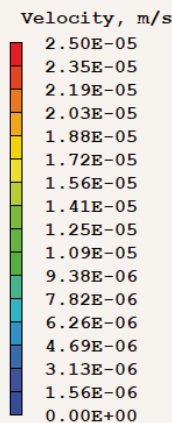
- Oak : 17 cm/day
- Concrete : 60 cm/day
- Inox : 69 cm/day

### ZEN JARRE FLUID DYNAMICS



The shape of the Zen jarre has no curvature to give movement to the wine allowing the wine to rest peacefully with very little movement

### CORALIE JARRE FLUID DYNAMICS



The shape of the Coralie jarre allows the wine to be tranquil with some very weak movement which allows for the enological quality of a slow exchange of tannin in the wine.

# VIN ET TERRE GRÉS

## French Winery References



\*FOR REFERENCES IN OTHER COUNTRIES, PLEASE CONTACT US

**BORDEAUX** — Château Guadet // Château Meylet // Château Mangot // Château La Dauphine // Domaine de l'Amandière // Château Laplagnotte Bellevue // Château La Closerie du Chêne // Château Doyac // Château Gombaude Guillot // Château La Tribune // Château Mons La Graveyre à Cambes // Château Béchereau/M. Dupas Joel // Château Pabus // Domaine Serge Thierry // Domaine Les Carmels // Vignobles Chauveau/Targon // Château Lagrange (Vignobles Lacoste) // Château de Piote // Château L'Escarderie // Château Les Graves de Viaud // Château Peybonhomme Les Tours // Château Roland La Garde // Château Coulange (Mourens) // Clos Le Petit Badon // Château Laplagnotte Bellevue // Vins Olivier Cazenave // Domaine de Chevalier // Château Montlabert // Château de Graviers // Château Bousquet

**BOURGOGNE / BEAUJOLAIS / JURA** — **BOURGOGNE** Domaine Michelot // Domaine Bonneau du Martray // Domaine Roulot // Domaine Morey Coffinet // Domaine Bouzereau // Domaine Fourrier SAS // Maison Joseph Drouhin // Roux Père et Fils // Domaine Jean Féry // Domaine Changarnier // Domaine Chandon de Briailles // Domaine Antoine Lienhardt // Domaine du Clos des Rocs // Domaine Edouard Vincent // Domaine Eric Forest // Maison Mathias // Domaine Collet // Bernard Defaix // Domaine La Meulière // Domaine Lamarche // Domaine du Clos des Rocs // Le Domaine D'Henry // Domaine Coche-Dury // Domaine Louis Boillot // Domaine Perrot Minot // Domaine Lemarche // Domaine du Clos des Rocs // Domaine de Cassiope // Domaine Edouard Vincent // Domaine Eric Forest // Domaine Robert Denogent **BEAUJOLAIS** Domaine Raphael Beysang // Domaine Bernard Jomain // Domaine Jean Foillard // Domaine Bernard Valette // Domaine Longère // Domaine Nicolas Boudeau // Domaine des Josephins // Domaine Tano Péchard // Domaine Chignard Cédric // Clos des Mourres // Domaine Gramenon // Domaine de l'Aitonement // Vignobles Verzier // Domaine Julien Frappa // Domaine Philippe Viet // GFA Pépicherie 69 // Domaine Nicolas Boudeau **JURA** Domaine Ganevat // Domaine Ratte // Fabrice Dodane // Maison Rijkaert // Domaine de La Borde // Domaine de L'Octavin // Domaine de la Touraize

**CHAMPAGNE** — Champagne Bourgeois Diaz // Champagne Vouette et Sorbée // Champagne Van Belle // Champagne Beerens // Champagne Dechannes // Champagne Marcel // Champagne Christian Piollet // Champagne Veuve Clicquot // Champagne Pascal Doquet // Champagne Charlot Tanneux // Champagne Coutier René // Gaiffe Hentzien // Champagne Augustin // Champagne Guy Charlemagne // Champagne Waris Larmandier // Lycée viticole d'Avize // Champagne Bonnet Ponson // Champagne Marc // Champagne Sélèque // Champagne Nowak // Champagne Lecomte Père et Fils // Champagne Camille Marcel // Champagne Billecart Salmon // Champagne Piot Sevilliano // Champagne Chailloux Vollereaux // Champagne Lamblot // Champagne Lecomte

**CÔTES DU RHÔNE / PROVENCE / CORSE** — **CÔTES DU RHÔNE** Domaine Monin // Domaine Jamet // Clos des Mourres // Yves Gras/Santaduc // Domaine Saint Gayan (Meffre) // Domaine de Beurenard // Gaec L'Authentique // Domaine de Cremona // Domaine du Grand Singe // Domaine la Cavalière // Tardieu Laurent // Domaine la Ville Rouge // Maison Ogier // Domaine Beurenard **PROVENCE** Clos Saint Joseph // Château de Fontcreuse // Clos Sainte Magdeleine // Domaine de St Ser // Domaine de Garbelle // Domaine Balcon // Domaine La Mongestine // Domaine La Madrague // Château de Pibarnon // La Tour des Videaux // Château Lafoux // Valérie Courrèges // Domaine de la Fouquette // Château de Peyrassol // Olivier Varenne // Domaine Costebonne // Domaine Val de Caire // Domaine de Garbelle **CORSE** Domaine Vico // Clos Culombu // APM Vins Aurélie Patacchini // Domaine San Quilico // Domaine de Pietrella // Domaine Comte Peraldi // Domaine Saparat // Domaine San Quilico (Orenga)

**LANGUEDOC** — Domaine Gayda // Château La Baronne // Domaine Les Clos Perdus // Château Montfin // Domaine Ste Marie des Crozes // Mas Zenitude // Domaine Terres des Cambon // Domaine La Sorga // Vins Submarine (McGroarty) // Mas Foulaquier // Domaine Romain Plon // Château Coupe Roses // Domaine Quartironi/Pradel // Domaine Bordes // Le Clos du Gravillas // Domaine La Croix Gratiot // Mas de Cynanque // Le Temps Fait Tout // Les Vignes Oubliées // Mas des Mesures // Domaine de la Courbairole // Domaine Des Pierres Bleues // Domaine Thuronis // Château Montfin // Domaine Ste Marie des Crozes // Château Beauregard Mirouze // Mas Julien // Domaine Frederic Brouca // Terre des Dames // Mas du Novi // Mas des Navas

**ROUSSILLON** — Mas Amiel // Château de l'Ou // Domaine des Demoiselles // Vignobles Reveille // Dom Matassa // Dom Jean Gardies // Dom des enfants // Dom Calimas // Dom de l'Arca // Dom J Pierre Mignot // Domaine de Schistes // Domaine Brial // Vignobles Reveille // Olivier Pithon // Dom Calimas // Dom de l'Arca

**SUD-OUEST** — Domaine Terres de Causse // Château Lassolle/Stéphanie Roussel // Clos Cavenac/Thierry Hudon // Vignobles de la Lègue (ex Chattier) // Vignobles Le Bihan // Domaine Antocyane // L'Enclos des Braves, Rabastens // Domaine de Plaisance // Clos Trotteligotte // Vignobles Brumont // Domaine La Pointe // Domaine Pinto // Domaine Grussaute // Vignobles Pyrenaia // Vignobles Arrivée // Domaine Laurens // Domaine Benoit Montiel // Vins No Control // Domaine de Brin // Domaine de Cantalauze // Domaine Bruno Montels // Languedoc

**SAVOIE / ALSACE** — **SAVOIE** Domaine les Côtes Rousses // Domaine du Perron // Domaine Céline Jacquet // Earl Curtet // Le Mont Blanc // Domaine Belluard // Domaine Les Vignes de Paradis // Domaine Yann Pernuit // Matthieu Appfel // Domaine Pascal et Annick Quenard // Domaine Lambert Gérard // Olivier Gatin // Florent Heritier **ALSACE** Pierre Frick // Domaine Marcel Deiss // Domaine Valentin Zusslin // Domaine Ostertag // Domaine Rémy Gresser // Domaine Jossmeyer // Vignobles Klur // Domaine Gross // Domaine Geschick // Domaine Trapet // Spielman Lambert // Domaine Gross // Domaine André Thomas // Domaine Jossmeyer

**VAL DE LOIRE** — La Ferme de la Sansonnière (Mark Angeli) // Domaine de Juchepie // Château Pierre Bise // Domaine Bruno Dubois // Domaine Antoine Sanzay // Domaine Bobinet // Domaine de la Bergerie (Guéniard) // Domaine Richou // Domaine de Bablut // Château de Fosse Sèche // Clos de l'Elu // Clos de l'Ecotard // Domaine du Caillou à Turquant // Domaine Les Grandes Vignes // Domaine du Vieux Pressoir // Domaine Reignier David // Domaine Les Murailles Neuves // Domaine des Varinelles // Domaine Loïc Mahé // Domaine Pierre Ménard // L'Austral // Manoir de La Tête Rouge // Château de Bois Brinçon // Domaine Joulin // Domaine de la Renière // Domaine Damien Laureau // Domaine Les Chesnaies : Béatrice et Pascal Lambert // Amirault Yannick // La Gardière : Sébastien David // Clos des Quarterons (Amirault) // Domaine de L'écu // Domaine Michel Bedouet // Stéphane Orioux // Saget la Perrière/Dom Grandes Espérances // Domaine Gilbert // Paul Fouassier // Domaine Mardon // Vincent Carême // Domaine Frantz Saumon // Marie Thibault // Domaine Mérias Benoit // Le Sot de l'Ange (Quentin Bourse) // La Ferme du Plateau // Jacqueline Rouvre // Domaine Hervé Villemade // Domaine Claude Courtois // Clos du Tue Boeuf // G'M Claude Marquet // Domaine des Jumeaux // Domaine Les Terres d'Ocre // Domaine de la Bergerie // Domaine Les Grandes Vignes // Château Pierre Bise // Domaine de la Tufière // Jezequel // Domaine Tabordet // Vignobles Joseph Mellot // Domaine Henry Pelle // Monmousseau // Domaine Moyer // Château La Roche en Loire // Domaine la Grange Tiphaine // Domaine de la Barbinière // Domaine Damien Laureau // Domaine Henry Pelle



## DRUNK TURTLE

### Cocciopesto and Cement

Drunk Turtle is a family-owned company located in Tuscany that has rediscovered the use of **Cocciopesto for winemaking (fermentation and aging) in the form of Cocciopesto eggs that they call Opus**. They are best known for their Cocciopesto eggs because of the material's advantages and lower CO2 production footprint as compared to cement.



Opus 10HL in Marlborough.

#### MATERIAL

Cocciopesto is a very durable ancient Roman building material that is crafted from a **mix of Italian stone, sand, marl stone and terracotta that is all brought together with a natural binding agent that is extremely low in heavy metal content**. In fact, it is so low in heavy metal content that alimentary goods can be put in direct contact with it. The material is also **less basic than cement**, therefore only a very **light tartaric acid neutralization treatment** is needed before usage.

#### HISTORY

Cocciopesto was used by the **ancient Romans as a building material** for the transportation of water around the Roman empire by aqueducts and viaducts. But the **material was also crafted into wine transportation vessels**. Through recent discoveries and comparative experiments with Drunk Turtle's cement eggs, Drunk Turtle primarily crafts their eggs in cocciopesto as opposed to cement.

#### PRODUCTION

The cocciopesto is mixed and then **poured by hand into molds** and then left to air dry over a couple months. The moulds contain two pieces that are then assembled and jointed together with the **vessels' wall being around 8 cm thick**. Once dry, the eggs need to be treated with a **light tartaric acid solution** to neutralize the basic limestone content in the cocciopesto so as to not increase the ph of the wine.



Opus 10 ready to fill.

#### POROSITY

The porosity of **untreated cocciopesto varies between 2% - 5%**. However, once a thin layer of tartaric acid is applied, the porosity of the opus changes. The porosity of the Opus (along with other vessels) decreases over time.

#### WINEMAKING & STYLES OF WINE

Cocciopesto **contains bits of Impruneta terracotta inside the mix** and therefore the eggs show **thermal inertia characteristics** in terms of fermentation qualities. Meaning, the vessels will **lengthen the ferment over time** without any temperature spikes, thus **adding complexity and more fruit-driven notes to the ferment**.

The egg's practical external hatch doors make emptying them very easy. Because the vessels have a lower porosity than terracotta, they **cater to brighter, higher tension and more elegant reds and whites**. The natural egg shape keeps the lees in constant suspension, heightening the wine's **textural qualities**.



Line up of Opus.



## 2024 NEW ZEALAND PRICES

### Cocciopesto & Cemento Eggs

Made in Italy



All prices listed are in Euros (€) and include duty, customs and transport to our Christchurch warehouse. Your invoice will be in \$NZD based on the exchange rate at the date of invoice. 30% deposit due at order confirmation with 70% balance due before delivery to the winery. Below prices do not include GST.

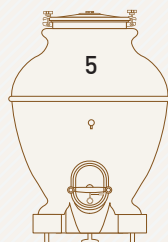
PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	COCCIOPESTO	CEMENT
OPUS 5 (exactly 5 HL)	500	800	160	99	6,990 €	6,160 €
OPUS 10 (exactly 10.5 HL)	1050	1250	192	130	11,020 €	9,420 €
OPUS 15 (exactly 15 HL)	1500	1560	224	147	13,225 €	11,245 €
<ul style="list-style-type: none"> <li>Each OPUS includes a stainless steel top lid, a stainless steel oval external opening door, a draining valve, and a tasting valve. The OPUS 3.5 and OPUS 5 have a "4 point system" stainless steel top lid and the OPUS 10 and OPUS 15 have a "5 point system" stainless steel top lid. The OPUS 10 and OPUS 15 also include a racking valve.</li> </ul>					Ancient blend of different Italian crushed stones and terracotta	-

## FEATURES

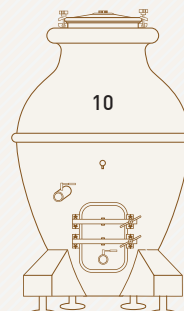
- Silicone gaskets on top and external opening door
- 4 point system top door
- Forklift friendly feet system
- All accessories are ASI 316 stainless steel
- All Opuses (including the 5HL) have a sample valve
- All valves are 2 inch Tri Clover ball valves



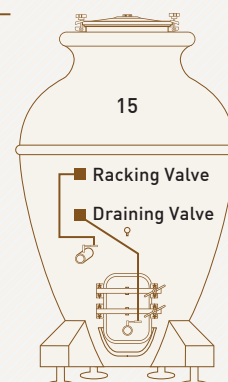
OPUS 10 COCCIOPESTO



5 HL




10.5 HL



15 HL

## OPTIONAL ACCESSORIES

	PRICE
COOLING PLATE	
5HL (600x370mm)	560 €
OPUS 10HL (800x370mm)	590 €
OPUS 15HL (1200x370mm)	620 €
 LARGE COLMATORE GLASS BUNG SYSTEM	135 €
THERMOMETER WITH COCKPIT	225 €
WINERY LOGO	225 €
EXTERNAL COLOUR CUSTOMIZATION *Please Enquire*	-

- Safety ladder brackets, thermometer, internal cooling plates and custom exterior decoration available upon request.
- No metal rebar or netting used in structure and mixture.
- Can be used for fermentation, aging, or both.

## ARTENOVA

### Impruneta Terracotta Amphorae



Leonardo Parisi (left) from Artenova with some 700L eggs.

Artenova is a family run business that specializes in the creation of winemaker friendly Impruneta terracotta amphorae for winemaking and beverage alcohol. The company is located in **Impruneta, Tuscany** which is the city that gave Impruneta terracotta its name. The company has a rich history working with the clay of the surrounding area and through a collaboration approach with wineries around the world, it has **established itself as a leading manufacturer of Impruneta terra cotta amphorae**. Every two years, Artenova hosts the infamous cultural wine tasting event, **“La Terracotta e il vino”** where **producers from everywhere in the world come to exhibit and taste wines made in amphora**.

#### MATERIAL

Impruneta terracotta is famous because of its **mineralogical composition that is low in metals**, with the most sought after representations coming from around Tuscany’s Impruneta area. Here the clay has **high levels of a calcareous residual called “galestro,”** which makes it a natural heat sink.

#### HISTORY

Terracotta, which translates to “baked earth,” remains the oldest ceramic that man has created, with traces of it appearing **6000 years BC**. It was later discovered in Tuscany and Impruneta by the Etruscans around 700 years BC. While terra cotta can be found everywhere, the **uniqueness of Impruneta terracotta** is its **high levels of galestro, crucial for making wine amphora**.

#### PRODUCTION

The amphorae are **handmade** either via the traditional **“colombino” technique**, where the clay is hand rolled and built **30 cm high per day**, or using a method where the clay is placed in moulds. Before being cooked, the amphorae need to undergo a **7 week air drying process** where they will lose **10 - 15% of their weight due to water evaporation**. The amphorae are then cooked in large ovens that reach 1020 degrees Celsius or **1868 degrees Fahrenheit**.



Colombino technique being applied to make a classic amphora.

#### POROSITY

Once cooked, the porosity is between **6-12%**, sometimes even a little bit more depending on the amphora’s production.

The average radius of the **pores are between 0.4 to 1.1 microns**.

#### WINEMAKING & STYLES OF WINE

Montecchio Impruneta terracotta works very well for the **fermentation of reds** because they naturally draw the fermentation out **without any stalling or temperature spikes**. **The vessels have very practical external doors for emptying**.

For aging, they work best on bold, tannic and reductive reds because of the increased micro-oxidation qualities. **Due to their increased porosity and permeability, shorter aging times are advised**.



Classic 500L “jar” amphorae lined in a cellar.

## 2024 NEW ZEALAND PRICES

Traditional Impruneta Terracotta Amphorae  
Handmade in Tuscany



**ARTENOVA**  
TERRECOTTE • Impruneta

All prices listed are in Euros (€) and include duty, customs and transport to our Christchurch warehouse. Your invoice will be in \$NZD based on the exchange rate at the date of invoice. 30% deposit due at order confirmation with 70% balance due before delivery to the winery. Below prices do not include GST.

### JAR



PRODUCT	VOLUME (L)	WEIGHT (KG)	HEIGHT (CM)	DIAMETER (CM)	PRICE
Jar 500L	500	170	143	97	4,870 €
Jar 800L	800	200	158	120	8,375 €

■ Each jar comes with a 50 cm diameter stainless steel manhole and 2 inch opening.

### EGG



Egg 450L	450	200	122	87	5,135 €
Egg 700L	700	250	138	107	8,425 €

■ Each egg comes with a 42 cm diameter stainless steel manhole and 2 inch opening.

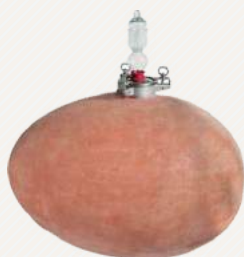
### DOLIUM



Dolium 500L	500	180	122	107	6,390 €
Dolium 1000L	1000	320	148	122	7,685 €

■ Each egg comes with a 42 cm diameter stainless steel manhole and 2 inch opening.

### HORIZONTAL EGG



Horizontal Egg 220L	220	130	87	102	3,710 €
Horizontal Egg 450L	450	200	102	122	6,080 €

■ 220L horizontal egg comes with a 15 cm diameter stainless steel manhole and 2 inch opening.

■ 450L horizontal egg comes with a 30 cm diameter stainless steel manhole and 2 inch opening.

### OPTIONAL ACCESSORIES (ADDITIONAL ACCESSORIES AVAILABLE UPON REQUEST)

LARGE COLMATORE 135 €



INOX BASE WITH WHEELS 1 700 €



INOX BASE WITH WHEELS 2 700 €



INOX BASE NO WHEELS 700 €



2" TRI-CLOVER BALL VALVE 250 €



SAMPLE VALVE 120 €





**BOUCHARD COOPERAGES  
NEW ZEALAND LTD.**

*Proudly Representing*

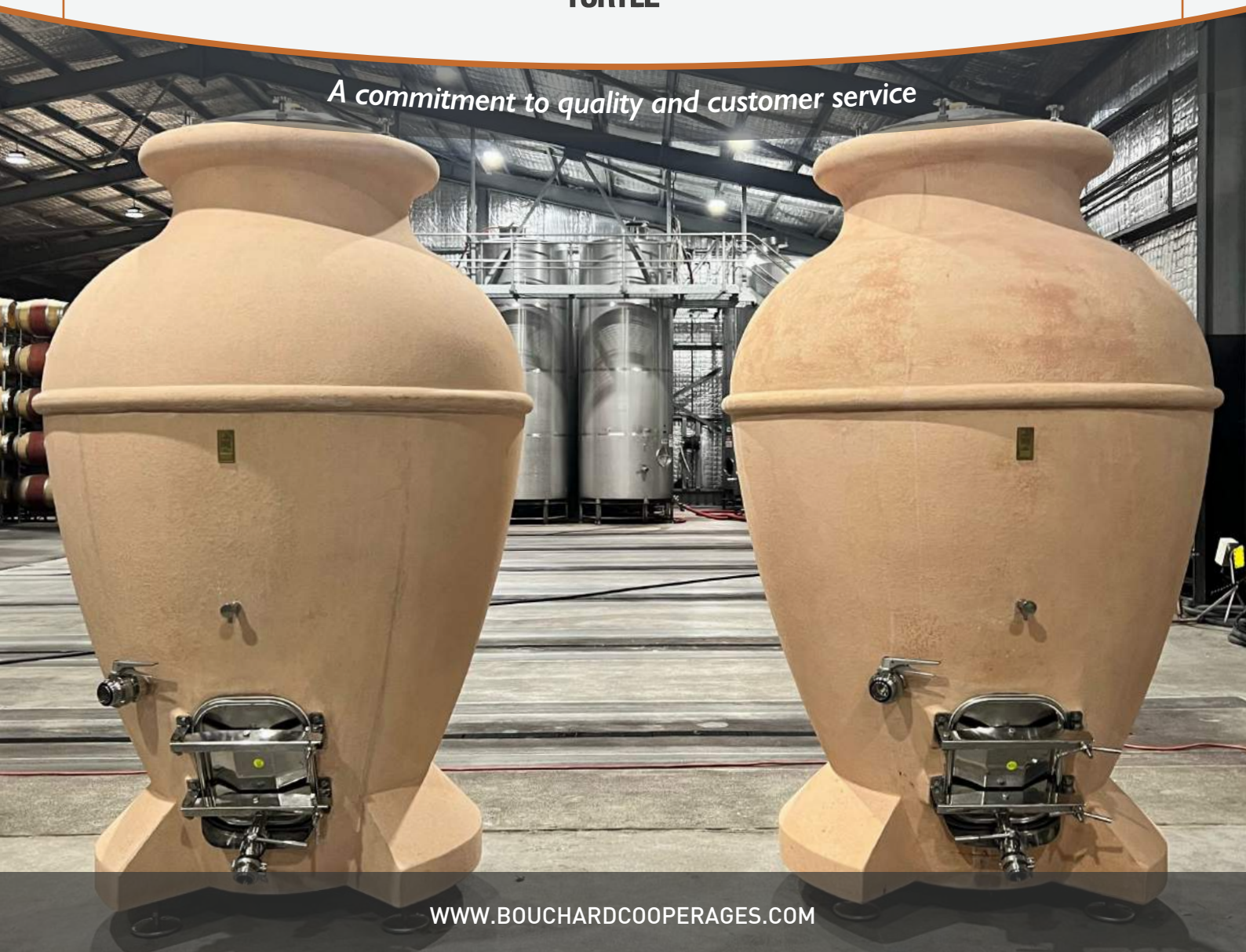
**OAK BARRELS • CASKS & OVALS • OAK ALTERNATIVES**



**JARRES • EGGS • AMPHORAE**



*A commitment to quality and customer service*



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