



CANADELL

Premium Oak for Enology
Directly from the Source

HEAD INSERTS CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 475 x 50 x 7mm
- Sold individually
- 20 hald staves per system
- Installation not included

PRODUCT INFO

High quality oak for fermentation and aging of super premium wines. Convection Toasted Head Inserts 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 used to make the Head Inserts are toasted by a convection oven at specific set temperatures and time intervals to ensure a consistent toast profile.



THINGS TO KNOW

Convection Toasted Head Inserts are a cost effective and practical way to extend the life of a barrel. They contribute additional characteristics to the final blend of any program and allow greater flexibility and versatility to any winery producing multiple tiers of wine and market-driven wines that require a shorter extraction time and aging period with a demand for consistent high-quality oak contribution.

During the first 2 months of aging Convection Toasted Head Inserts 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 well integrated, showing some nice vanilla flavors, as well as softness and a bit of spiciness. Convection Toasted Head Inserts are specifically used on Merlot, Cabernet and Chardonnay - mostly on wines lacking concentration that may need more body and roundness. Convection toasted bung inserts bring more structure to your premium and super premium wines.

HOW TO USE

Each Head Insert is sold individually.

Installation of the insert is not included and requires removing the barrel head

In terms of oak extraction and impact, each individual insert represent about 50% of a new barrel

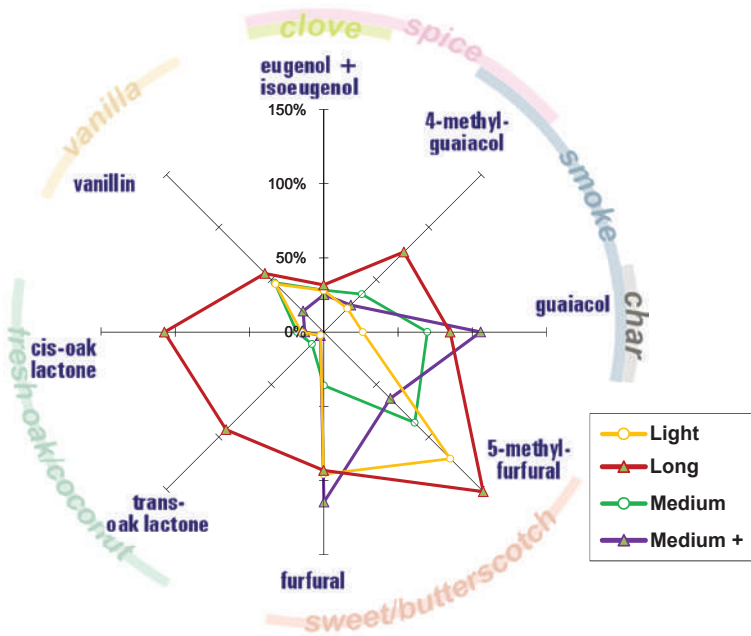
Keep the inserts inside their bag in a clean warehouse at around 15/20° C and 30% humidity

Do not reuse inserts more than once



WINE STYLE	DOSAGE	AGING
WHITE	1 per 225 or 228L barrel	6 Months +
LIGHT RED	1 per 225 or 228L barrel	6 Months +
CONCENTRATED RED	1 per 225 or 228L barrel	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 varieties 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 and chardonnay. 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 coconut, toasted oak, butterscotch and spice. Versatile tool that works well on medium +/- bodied reds and white wines.

MEDIUM +

Contributes smokey, toasted oak, coconut, toffee and spice aromas. Reliable option for masking pyrazines and/or wines with levels of high acidity. Ideal for Bordeaux varieties.



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>