



CANADELL

Premium Oak for Enology
Directly from the Source

HEAD INSERTS FIRE TOASTED

TECHNICAL FACTS

- **Dimensions:** Each half stave is approximately 450 x 50 x 7 mm
- Sold individually
- 20 half staves per system
- Installation not included

PRODUCT INFO

High quality oak for fermentation and aging of premium and super premium wines. Fire 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 Ullly-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 cooverture fire toasting regimen fueled by oak pieces. Brasero Fire Toasted Head Inserts provide a practical solution for premium and super-premium wines where faster extraction and earlier integration are desired.



THINGS TO KNOW

Fire Toasted Bung Inserts are a cost effective and practical way to extend the life of a barrel. Similar to fire toasted barrels, Fire Toasted Head Inserts play a supportive role to the fruit. 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.

The traditional fire toasting provides intense flames which can create cosmetic defaults on the oak. The fire toasting brings more complexity to the wine and a complete and powerful roundness in the mouth feel. Fire Toasted Barrel Inserts are best suited for premium and super-premium wines, specifically red Bordeaux varietals and medium-full bodied red wines that would otherwise age in barrel.

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

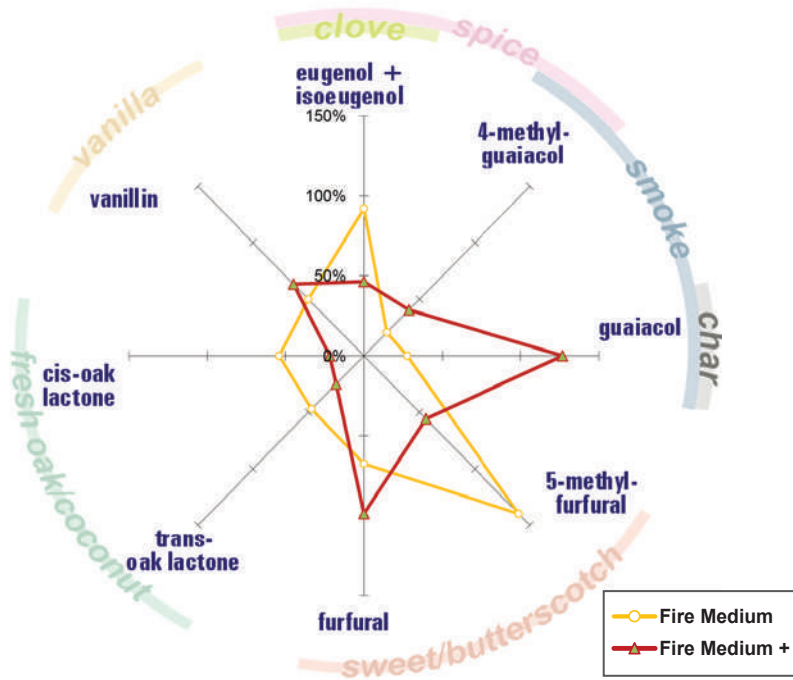
Keep the inserts inside their bag in a clean warehouse at around 15/20° C and 30% humidity

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



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>