



CANADELL

Premium Oak for Enology
Directly from the Source

BUNG INSERTS FIRE TOASTED

TECHNICAL FACTS

- **Dimensions:** 3x8 pieces of oak measuring 25 cm x 2.5 cm x 0.7 cm (3.5ft2)
- Sold individually
- Oak chain with food-grade mesh netting inserted through the bung

PRODUCT INFO

High quality oak for fermentation and aging of premium and super premium wines. Fire Toasted Bung 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 Baise (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 are fire toasted through a traditional cooperage fire toasting regimen fueled only by oak pieces. Bung 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 Bung 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 defects on the oak. The fire toasting brings more complexity to the wine and a complete and powerful roundness in the mouth feel. Fire Toasted Bung Inserts work best on medium-full bodied whites and light-full bodied reds that benefit from accelerated oak aging and extraction.

HOW TO USE

Each Bung Insert is assembled from 3 Tank Staves for a total new barrel equivalent of 20%

Do not reuse bung inserts more than once

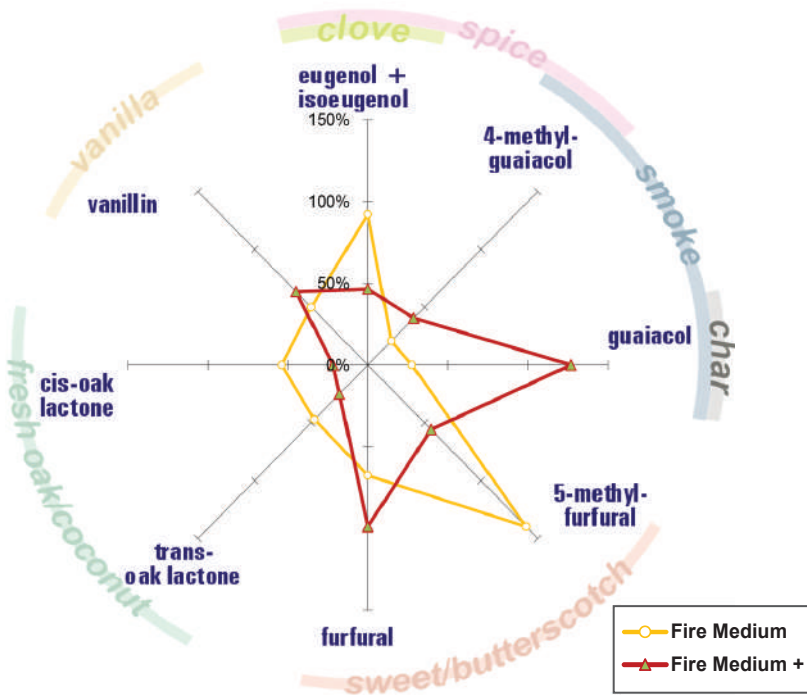
Each bung insert is wrapped separately and includes a hook that needs to be attached to the barrel's bung

For retention of freshness and aromas, keep the bung inserts inside their packaging in a clean warehouse at around 15/20° C and 30% humidity until ready to use



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 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>