



CANADELL

Premium Oak for Enology
Directly from the Source

TANK STAVES 16mm CONVECTION TOASTED

TECHNICAL FACTS

- **Dimensions:** 950 x 50 x 7mm
- 30 mm holes at each end of the stave
- **Delivered in recyclable sealed bag:**
 - 20 staves per fan
 - 2 fans per bag
 - 100 bags per pallet
- Two barrels equivalent. Each fan is wrapped with a plastic band to hold the staves together with a zip tie
- Free from allergens
- Free from GMO

PRODUCT INFO

High quality oak for fermentation and aging of super premium wines. Convection Toasted 16mm Tank Staves 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 then toasted in a convection oven at different temperatures and time intervals to create a selection of toast profiles.



THINGS TO KNOW

French Oak Tank Staves are the economical alternative to barrels for premium and super premium wines. Due to surface area volume ratios, they release their flavors and aromas more slowly than standard tank staves and hence work best for extended aging programs. They contribute a nice oak integration to the wine and have been developed to bring soft oak flavors and roundness to your red and white wines. The convection toasts also help to mask any undesirable aromatics.

During the first 2 months of aging Convection Toasted Thick Staves 16mm 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 6 months the oak is well integrated, showing some nice vanilla flavors, as well as softness and a bit of spiciness. Convection Toasted 16mm Tank Staves are specifically used on Merlot, Cabernet and Chardonnay - mostly on wines lacking concentration that may need more body and roundness. Convection Toasted 16 mm Tank Staves bring more structure to premium and super premium wines.

HOW TO USE

Staves can be used during fermentation for a complete vinification or during aging, ideally with micro-oxygenation.

Dosage from 1 to 5 staves per hectolitre knowing that 8 staves per hectolitre are equivalent to a 100% new oak barrel.

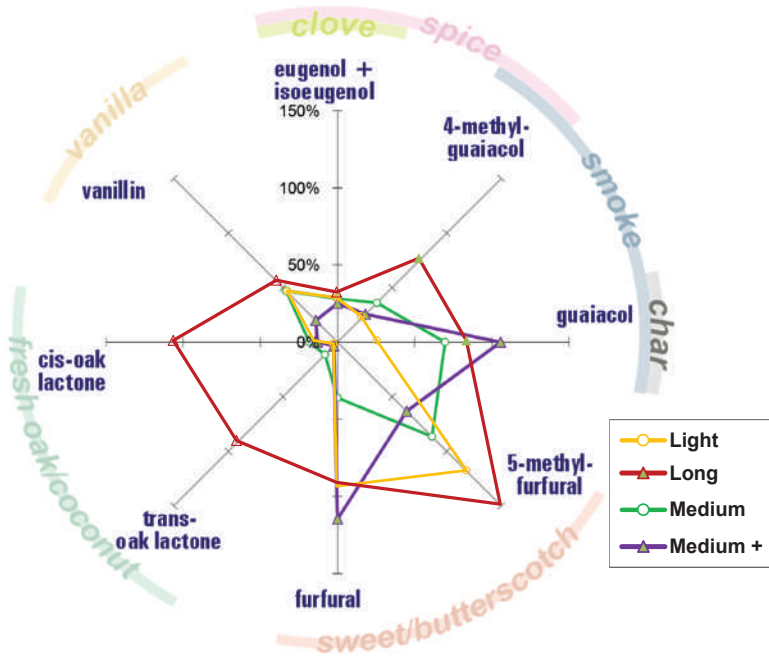
It is not recommended to rinse and re-use staves.

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



WINE STYLE	DOSAGE	AGING
WHITE	0.5 stave to 2 staves / 25 gal	4 to 6 months +
LIGHT RED	0.8 stave to 1.5 staves / 25 gal	6 months +
CONCENTRATED RED	1 stave to 2 staves / 25 gal	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>