



Ex. Red Wine

Capacity: 225 liters	Previous Use: Specifically seasoned for aging Red Wine.
Wood Type: High-Quality Oak (French or American).	Origin: Sourced from premium Portuguese regions including Douro, Alentejo, Dão, Bairrada, Tejo, Lisboa, and Setúbal.

DETAILED SPECIFICATIONS:

- Internal Treatment: Seasoned barrel that imparts residual red wine flavors and aromas to the new liquid.
- Hoops: Corrosion-resistant galvanized or stainless steel.
- Condition: Structurally intact, leak-free, and ready for immediate reuse.

THE ROLE OF OAK TANNINS & MATURATION:

- French Oak Influence: Provides fine, elegant tannins and subtle notes of spices and vanilla.
- American Oak Influence: Delivers robust tannins, a pronounced structure, and flavors of coconut and caramel.
- Micro-oxygenation: The barrel's porosity allows for controlled air exchange, which softens tannins and stabilizes color.
- Toast Levels: The degree of toasting (light, medium, or heavy) influences the intensity of transferred compounds like smoke and coffee.
- Complexity: Oak transfers tannins and lignins that enhance the wine's body, mouthfeel, and aging potential.

MAINTENANCE & STORAGE GUIDE:

- Cleaning: Rinse with warm water before the first use to remove any surface residue.
- Hydration: If the wood is dry, fill the barrel with water to expand the staves and seal small cracks before use.
- Storage: Keep in a cool, dry place away from direct sunlight and extreme temperature fluctuations.

TESTS NOTES

NOSE | FLAVOUR

