



STAVE MILL





ANTECO SARL
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STAVE MILL EXPERTISE 1 / 2



ANTECO STAVE MILL

Through our team's experience, we manage to master the monitoring of the quality, but also their maturation, in order to use the best woods for our production.

The key to our consistency lies in the privileged relationship with the Anteco integrated stave mill from which the vast majority of our wood comes.

MAKING STAVES, AN ARTISTIC PROFESSION...

In cooperage as well as in oenology, quality of the raw material determines the one of the finished product whatever it is, barrel or wine.

Thus, it is only possible to produce great barrels with great wood...

> The finest logs, mainly native to pedunculate and sessile species in France, Romania and Hungary, are selected.

> Logs are cut in the traditional way.

> Staves are sawed in quarters and half-quarters,

> the grain is selected, and they are stacked for air-drying.

> Natural maturation for aging staves between 24 and 36 months

These processes are executed after very precise quality criteria and realised by our teams.





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STAVE MILL EXPERTISE 2/2



CHOOSING OUR WOODS WITHIN THE BEST FORESTS.

Following the receipt of the logs, our team organises them into bundles, optimising the output and cutting oak logs in order to get staves in the straight grain of the wood.

Just like the transformation of logs into staves guaranteed by our coopers, the **maturation time and the open air-drying** are substantial elements.

Our workshop devotes a part of its activity to the **production of oenological use woods** (cones, square-edged wood, boards, mini-staves)

Offcut and split staves are recovered and used as **high-quality raw material** in order to create alternative oak products such as: **wood chips, dominos, or cubes.**



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ALTERNATIVES OAK PRODUCTS



INFINITE POSSIBILITIES

Alternative products derive from barrels. Therefore, they own different essences depending on the type of wood (French, European, American oaks...) and the geographic origin.

ANTECO has developed a wide range of oak products for winemaking, aging and final touches.

It consists of products created on the basis of *oak from French, European and American forests* which are carefully selected, matured, and toasted in order to give *a variety of notes of quality to the different wines.*

WOODS

- > Mastering of the monitoring of the quality and their maturation thanks to our integrated stave mill
- > Open air natural seasoning for a minimum of 24 months
- > Choose the origin of the wood : American, European, or French

Types of toasting	Respect of the fruit & impact of toasting	Aromatic benefit	In your mouth...
LIGHT		Fresh wood Floral	... volume.
MEDIUM		Vanilla Flavoured toasted bread	... softness.
MEDIUM +		Caramel butter Chocolate	
STRONG		Moka Spices	... power.



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DOMINOS & MINI-STAVES

DIMENSIONS

- > Dominos : 50 x 50 x 7 mm
- > Mini-Staves : 300 x 50 x 7 mm

USES

- > Fermentation / Maturation
- > Quantity : 5 gr. per L
- > Recommended time of contact: between 3 and 6 months depending on the wanted profile

CONDITIONING FOR INFUSION

- > Dominos : 5 kg infusion bags - 5 to 10 kg paper bags
- > Mini-Staves : 5 kg infusion bags - 5 to 10 kg paper bags

