

COOPERAGE





ANTECO SARL
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COOPERAGE EXPERTISE 1 / 3



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.

AT THE HEART OF OUR WORKSHOPS

Each step, from the choice of the best woods to the final inspection of the barrels, results from a handmade work, concerned with respecting the tradition and whose goal is to create high-quality products.

In addition to the type of wood, our coopers also take other substantial factors into consideration while creating our barrels :

- > Wood grain
- > The ideal humidity level between 15 and 17% C.
- > Drying homogeneity

Woodworking consists in shortening, squaring, hollowing out, and joining the stave, in order to realise the assembly, also called "mise en rose".





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COOPERAGE EXPERTISE 2/3



MASTERING THE FLAME

Heating, an essential parameter for the expression for the organoleptic quality, is a crucial step when it comes to the production of barrels.

In order to do this, several steps are necessary :

- > preheating
- > bending
- > bousinage*

*oenological cooking combining the duration and intensity of toasting. This is made in order to express the oenological, aromatic and tannic potentials of the woods.

We offer a range of four heating levels :
Light, Medium, Medium + and Strong.

Types of toasting	Respect of the fruit & impact of toasting	Types of wines	Aromatic benefit
LIGHT		White wines	Very subtle. Original & slight wooded aromas.
MEDIUM		White & Red wines	Well balanced, favouring the roundness of the tannins. Good smoothness.
MEDIUM +		Red & Structured wines	Well balanced, with a sweet tannic structure. Toasted & grilled notes touches of coffee and spices
STRONG		Strong & powerful Red wines	Heavy with a strong impact on the wine. Toasted and wooded aromas.



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COOPERAGE EXPERTISE 3/3



FINAL TOUCHES

Around ten interventions are required for the design of our barrels. They are hand-made, despite occasional help from machine-tools.

Assembly, heads fitting, hoops fitting, final sanding, watertightness test, custom laser-engraving.

This whole process makes each barrel **unique** and different from the other ones. We are very proud of our **artisanal** side and the **appeal** it conveys to our barrels.



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BRUN - BARRELS



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 your type of wood: acacia or oak
- > Choose the origin of the wood: American, European, or French

MANUFACTURE

- > Traditional wood-fire toasting : Light, Medium, Medium Plus or Strong
- > Steaming- Barrels are treated with steam
- > Bunghole- burnt- cauterized
- > Watertightness test- Warm high pressure water test

OPTIONS AND EQUIPMENT

- > Wooden shelf, wooden or stainless steel faucet, wooden or silicone bung, custom colored hoop, custom laser engraving, varnished final touches

LOGISTICS AND CONDITIONING

- > Bundles identified by numbers
- > Wrapping- cardboard bottom protection + plastic film

Capacity (L)	Height (cm)	Bilge diam. (cm)	Head diam. (cm)	Thickness stave (mm)	Nb. circles galva	Bung hole (mm)
225	95	68,5	56,5	22 or 27	6 or 8	42 / 50 / 51
228	89	73,5	59,5	22 or 27	6 or 8	42 / 50 / 51
300	101	75	65	27	6 or 8	50 / 51
350	101	80	70	27	8	50 / 51
400	105	80	70	27	8	51
450	105	85	75	27	8	51
500	110	90	80	27	8	51
600	110	95	85	27	8	51



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PRACTICAL ADVICE



NOTA : We check our barrels twice, with water and pressure. We recommend that barrels are prepared with water in the cellar before use.

Even though these water tests do not show any leak, sometimes barrels can show some leaks with wine or spirit that we cannot prevent.

We work with a complex natural product. If leaks appear again, please contact our technical department, who will intervene on site if necessary.

RECEPTION ADVICE

- > If the barrels are not used immediately, make sure to keep them in their original packaging
- > Store them in an appropriate location safe from draughts and UV rays, with a room temperature of approximately 17 °C and a humidity rate between 75 and 80%
- > In their original packaging, barrels can be preserved for a few months
- > Sulfuring a brand new barrel is rather useless and not recommended (risks of leading to a reduction before methanol fermentation)

PREPARATION ADVICE BEFORE USE

- > Shipping and extended storage could result in dehydration. Wood is a living material and in some particular conditions (heat, dry air, draughts) its humidity can vary.

FOR AN IMMEDIATE USE :

- > Remove the plastic film from the barrel.

METHOD : COLD WATER

- > Fill the entire barrel with cold water (20 °C / 68 °F)
- > Leave it standing for 24 hours until complete water tightness of the barrel
- > Empty the barrel, drain it, rinse with clean water and drain it again

METHOD : WARM WATER

- > Fill the barrel with 20L of very hot water (80 °C / 176 °F) and place the bung
- > Rock the upright barrel on each head by doing several circular movements
- > Shake the barrel for several minutes by turning it in the horizontal position by 15 centimeters each time (4 turns). Check water tightness and remove the bung
- > Drain it (do not close the barrel if still hot, risks of very strong depression)

IN CASE OF LEAK...

- > Leave it standing, then let it dry for an hour
- > Start the warm water method over
- > Empty the barrel, drain it, rinse with clean water