

COOPERAGE





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# HEATING - COOPERAGE



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