



STAVE MILL





ANTECO SARL
 80 route de la Villès Babin - 44380 - Pornichet - France
 Tél. : +33 671 049 212 / Tél. Fax : +33 240 018 456
 contact@anteco-barrels.com

www.anteco-barrels.com
 @antecobarrels

HEATING - STAVE MILL



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.