



BLEND

ALL POWER TO THE IMAGINATION

BLEND BARRELS ARE PERFECT FOR YOUR MOST POPULAR WINES. THESE CASKS ARE A MIX OF STAVES CUT FROM FINE-GRAINED WOOD FROM THE FINEST FORESTS IN CENTRAL FRANCE WHICH IS DRIED FOR 24 MONTHS.

The world of wine is guided by a particular vision of each of its creators. Our role is simply to anticipate and guarantee the result which at that point is only in the winemaker's mind. We put our extensive knowledge at your service in order to create what these men and women dreamed of one day as they walked through the vineyard.

They require guarantees of us and, in return, we offer them reliability and confidence. With our experience we can cover a wide range of possibilities. Nevertheless, the creation of a wine is often based on intuition, flexibility and immediacy, all in search of the perfect bouquet. With our Blend High Quality barrels and à la carte toasting process it is easy to ensure this.

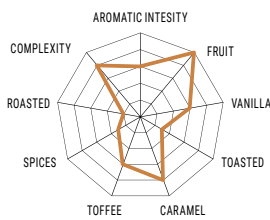
- Fine-grained
- Source-selected French oak
- Origin: Central France
- Naturally dried for 24 months

- Profile of a personalised toasting process
- Waterbending tamed
- Guaranteed production

TOASTING PROFILES

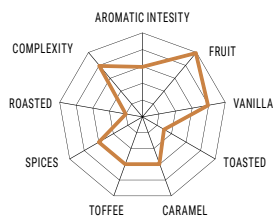
VIURA

Allows these casks to maintain the fruit aromas that characterise the grape.
 Delicate blending with the toasting process enhancing the wine's finish.



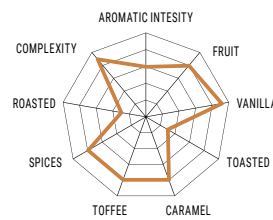
NATURE

Fresh, complex aromas.
 Fruit, vanilla and confectioner's cream with delicate toasted notes.



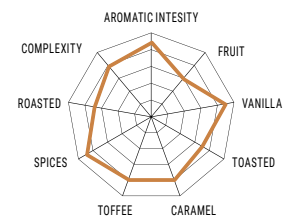
BURGUNDY

Allows these casks to maintain the fruit aromas that characterise the grape.
 Delicate blending with the toasting process enhancing the wine's finish.



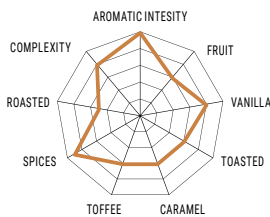
CÔTE D'OR

Great aromatic intensity, spiced with toasted (fruit and nuts).
 Dairy notes are attenuated and coffee and cocoa notes are accentuated.



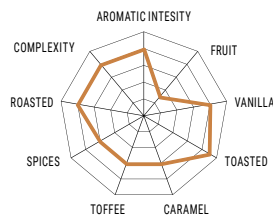
RIBERA

The fruit is accentuated, smoothing off the tannins from the wood.
 There is an initial hit of freshness with a long finish towards toasted notes.



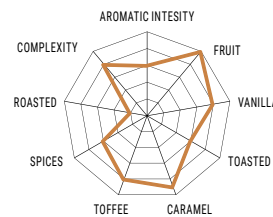
MÉDOC

Intense, spiced aromas of chocolate and roasted coffee with silky tannins.
 The barrel imparts character to the wine which combines well with the fruit.



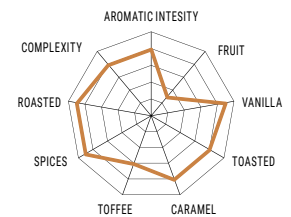
MENDI FRUIT

It maintains delicacy and freshness in the fruit with mineral notes and subtle hints of spices.
 The toasting imparts a fine, elegant structure.



PINOT

This highlights ripe red fruits, smoothness and roundedness on the palate.
 Caramel and sweet spice notes.
 Volume and structure in a fully integrated finish.



CASK MODELS

	BORDEAUX			BURGUNDY
CAPACITY	225 Litres 225 +/- 5 Litres	300 Litres 300 +/- 5 Litres	500 Litres 500 +/- 10 Litres	228 Litres 228 +/- 5 Litres
NUMBER OF STAVES	(28 – 32) pieces	(33 – 35) pieces		(28 – 32) pieces
LENGTH	95 +/- 1 cm	100 +/- 1 cm	108 +/- 1 cm	95 +/- 1 cm
THICKNESS	27 +/- 1 mm	27 +/- 1 mm	26 - 29 mm	27 +/- 1 mm
HEADS	8/9 pieces Optional toasting	8/9 pieces Optional toasting	Optional toasting	8/9 pieces Optional toasting
HEAD DIAMETER	57 +/- 0,5 cm	64,5 +/- 0,5 cm	78,5 +/- 1 cm	57 +/- 0,5 cm
CASK DIAMETER	69,0 +/- 0,5 cm	76,5 +/- 0,5 cm	94 +/- 1 cm	69,0 +/- 0,5 cm
BUNG (Silicon bung)	<ul style="list-style-type: none"> · Tapered. Scorched (optional) · Standard: 45 +/- 1 mm · Optional: 50 +/-1 mm · Cylindrical (optional) 	<ul style="list-style-type: none"> · Tapered. Scorched (optional) · Standard: 45 +/- 1 mm · Optional: 50 +/-1 mm · Cylindrical (optional) 	<ul style="list-style-type: none"> · Tapered. Scorched (optional) · Standard: 45 +/- 1 mm · Optional: 50 +/-1 mm 	<ul style="list-style-type: none"> · Tapered. Scorched (optional) · Standard: 45 +/- 1 mm · Optional: 50 +/-1 mm · Cylindrical (optional)
WEIGHT	47/48 Kg	50/51 Kg	82/85 Kg	47/48 Kg
HOOPS	6 special galvanised steel hoops	8 special galvanised steel hoops	8 special galvanised steel hoops	6-8 special galvanised steel hoops
FINISH	Protected with resistant plastic-wrapped cardboard marguerite clips			