



For over 20 years, TN Coopers has been a leader in modern toasting and coopering of French, American and European oak barrels and oak alternatives. They offer 3 toasting options to ensure that you have the best barrel for your wine.

Traditional Toast

Classic French toasting process over open flame, called *Chauffe à Coeur*, “toasted to the heart” that allows premium wines to evolve smoothly, developing complex aromas and round, sweet and soft tannins.

Convection Toast

Proprietary toasting process which allows TN Coopers to replicate the toasting characteristics and penetration of each barrel you buy, ensuring consistent results for the winemaker. Produces rich aromatics and complex mouthfeel, with soft, high quality tannin structure, even for young wines.

Long Convection Toast

With a longer toasting time and deeper penetration, your barrels have increased hydrolysis of tannins, preventing dryness or astringency in your wine. Produces complex fruit and varietal aromas with mouth filling richness.

COLLECTION	SIZE	OAK	TOAST	PRICE
Traditional	225L	American	Medium	\$530
Traditional	225L	American	Medium +	\$530
Traditional	225L	French	Light	\$940
Traditional	225L	French	Medium	\$940
Traditional	225L	French	Medium +	\$940
Traditional	500L	American	Medium	\$970
Traditional	500L	French	Medium	\$1,530
Convection	225L	American	215°C (Medium)	\$530
Convection	225L	American	235°C (Medium +)	\$530
Convection	225L	European	210°C (Medium)	\$730
Convection	225L	European	230°C (Medium +)	\$730
Convection	225L	French	210°C (Medium)	\$940
Convection	225L	French	230°C (Medium +)	\$940
Convection	500L	American	215°C (Medium)	\$970
Convection	500L	French	210°C (Medium)	\$1,530
Long Convection	225L	American	Complex (Medium)	\$590
Long Convection	225L	American	Intense (Heavy)	\$590
Long Convection	225L	French	Sweet (Light)	\$1,040
Long Convection	225L	French	Complex (Medium)	\$1,040

