



**MISTRAL**  
TRADITION

# MISTRAL

## TOASTING

Manual toasted by fire, 5 available levels: LT, MT-, MT, MT+, HT.  
Toasting penetration up to 12 mm.

## WOOD

- Fine grain
- 100 % selected, origin certified
- Open-air dried up to 24-30 months
- American Oak (Quercus Alba): Missouri & Pennsylvania - USA
- French Oak (Quercus Sesillis): Allier, Troncaise, Vosges, Centro, Nevers - France, PEFC certified.

## SIZES & DIMENSIONS

Bordeaux Barrel 225 L

Cognac Barrel, 300 L

Barrel 500 L

American Oak

French Oak

American Oak

French Oak

American Oak

French Oak

## STAVE LENGTH

910 mm

945 mm

970 mm

970 mm

1.080 mm

## HEIGHT

890 mm

920 mm

945 mm

945 mm

1055 mm

## HEAD EXTERIOR

565 mm

550 mm

627 mm

627 mm

750 mm

## HEAD INTERIOR

530 mm

520 mm

590 mm

590 mm

715 mm

## BILGE

700 mm

690 mm

770 mm

770 mm

930 mm

## STAVES

30 units (+-2)

29 units (+-2)

34 units (+-2)

34 units (+-2)

37 units (+-2)

## HOOPS

Thickness: 27 - 28 mm - Planed on both sides

6

8

8

8

8

8

## HEADS

Galvanized Steel - Made in Germany

Thickness: 27 - 28 mm - Optional Toasting

## BUNG HOLE

50 mm - Toasted

## BUNG

White Silicone - Made in Spain

## UNIT WEIGHT

49 kg

46 kg

62 kg

55 kg

90 kg

80 kg

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**CHAUFFE À COEUR**



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## CHAUFFE À COEUR



- ✓ Barrel for high quality wines that evolve harmonically.
- ✓ Selection of fine-grained wood.
- ✓ Naturally air-dried for up to 30 months.
- ✓ Unprecedented penetration for open flame toasting (12 mm).
- ✓ Subtle flavours of toasted wood which respect varietal aromas.
- ✓ Produces complex wines, long on the palate, with elegant tannins.