

TOASTING | Convection toasted. 5 standard recipes between 180° and 245°C.
Client recipes on request. 100 % repeatable. Toasting penetration up to 15 mm.

American Oak:
Toasting time > 100 minutes.

French Oak:
Toasting time > 100 minutes.

- WOOD**
- Fine grain.
 - 100 % selected, origin certified.
 - Open-air dried up to 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)	
	Thickness: 27 - 28 mm - Planed on both sides					
HOOPS	6	8	8	8	8	8
	Galvanized Steel - Made in Germany					
HEAD	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

TOASTING EQUIVALENCE

TRADITIONAL	AMERICAN ODYSÉ	FRENCH ODYSÉ
LT	180-190 °C	185 °C - 195 °C
MT-	200 °C	205 °C
MT	210 °C	215 °C
MT+	230 °C	235 °C
HT	240 °C	245 °C

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ODYSÉ CONVECTION TOASTED BARREL



CONVECTION TOASTED BARREL



- ✓ Barrel for more voluptuous and less astringent high quality wines, which respect the aromatic and varietal characteristics of wine.
- ✓ Selection of fine-grained wood.
- ✓ Naturally air-dried for up to 30 months.
- ✓ Convection toasting process - the only one of its kind - patented by Tonelería Nacional. Predictable, repeatable, customizable; 3 times deeper than traditional toasting. Toasting profiles upon client's requests.
- ✓ Excellence, identity and diversity in the delivery of aromatic compounds.
- ✓ Low concentration of tannins of better quality and easier polymerization.
- ✓ Outstanding varietal aromas: Less aggressive wood and more subtle flavours.