

BORDEAUX
TRANSPORT



BURGUNDY
EXPORT



300 L



400 L



500 L



Capacity (Litres)	225	228	300	400	500
Stave thickness (mm)	25-26	25-26	25-26	25-26	25-26
Galvanised hoops	6	6	6	8	8
Chestnut hoops	-	-	-	-	-
Weight (kg)	50	50	60	70	100
Natural stave seasoning	Open air for a minimum of 20 to 24 months				
Quality control	Checked for the absence of contaminants				
Pre-toasting	Traditional				
Toasting	Traditional wood fire: light, medium, medium plus, heavy				

The «Selection» range

The Magreñán Selection range is produced in oak of different origins from French, American and European woods.

Depending on the grain, we differentiate:

- **STANDARD SELECTION** – barrels made of French and European oak and medium grain.
- **SPECIAL SELECTION** – barrels made of French oak and fine grain.

It is also available in French oak with American heads and American oak with French heads. The American oak is sold as Finesse.

Other essences and origins

Magreñán barrels can also be made from wood of different essences or origins, such as Acacia.

Tonnellerie Magreñán proposes blends of woods under the following denominations:

- **FLORAL PLUS** – barrel in acacia with French oak heads.
- **FLORAL** – barrel in French oak with acacia heads.

The «Private Collection» range

What distinguishes the Private Collection barrels from the standard production is their selection of exceptionally fine grain wood and staves that are seasoned in the open air for a minimum of 36 months. Each barrel undergoes a special, deep and gradual toasting method. The range is available in a choice of French and American oak.

• **Private Collection – American oak:** the oaks come from the forests of Missouri, Ohio and Kentucky. The staves are dried in the open air in America over at least one winter. The seasoning is then prolonged at the cooperage in Spain. These barrels have olive colored hoops.

• **Private Collection – French oak:** the finest oaks are selected from the prestigious forests of Tronçais and Bertranges. After seasoning in the open air, staves with extra fine grain are selected for the manufacture of these barrels. They are identifiable by their magenta colored hoops.

AMERICAN OAK
augments wine quality
by bringing out its most
seductive characters.

FRENCH OAK
is destined for the ageing
of great wines. Appreciated
for the finesse of its grain
and the elegance of the
notes that it confers on a
wine, it emphasizes a wine's
inherent qualities.