

# TOASTING LEVELS



## Light Toasting: 170-180° C

Recommended for light and fruity wines. Creates wood with a raised content of lactone and forestry aromas.

The formation of vanillin, its derivatives and phenolic aldehyde generate sweet, vanilla-like aromas, which can be perceived by both nose and mouth.

This effect is more notorious with American than French oaks.



## Medium Toasting: 190-200° C

Recommended for complex and fruity wines with medium tannin, to achieve the contribution of fine wood flavours to the characteristics of the fruit.

Creates wood with emphasized caramel and chocolate aromas, as well as spices and clove caused by the apparition of volatile phenols such as eugenol, guaiacol, 4-methyl-guaiacol and others.

The aromatic evolution can be noticed by the presence of vanilla and toffee, while tannins develop more sweet, soft and rounded.



## Medium+ Toasting: 210° C

Recommended for wines with a complex tannin structure and good concentration.

Creates wood with a strong presence of fur-furals and volatile phenols, for emphasized smoke and tobacco aromas, together with soft bacon flavours and intense notes of coffee, spices and pepper.

Tannins develop complex and sweet.



## Heavy Toasting: 220° C

Recommended for wines of great consistency and structure, which combine good with the more robust tannins present in the wood.

This toasting generates diminished vanilla presence and raised levels of smoke flavours, combined with notes of chocolate and coffee.