



Quercus Tank Staves (Fan Packs)

Quercus sources all its oak for our Tank Staves from stave narrows and prisms formed during the production of our world class barrels.

A useful and well proven method of adding oak character into a tank of wine, by means of a pre linked set of staves, easily secured inside the tank.
The best solution when a longer maturation time is possible.

Specifications and Addition Rates

Dimensions:	91.5 cm x 1 cm x 3.8-6.4 cm (width)
Total Staves per 4 sqm pack:	30-46 (dependent on width)
Toast Method:	Convection or 'Vesta' Fire/barrel toast (Vesta is house toast only)
Toast levels:	Medium & Medium Plus. COMBO IS 80% TOASTED/20% UNTOASTED and available all origin/toast method
Oak Origins:	French, Hungarian and American
Seasoning:	Average 3 years
Est. useful life:	1 year
Contact time:	Minimum 3 months
Addition Rate:	2 packs (8 sqm) is equiv. 10% new barrel in 10000L tank
Packaging:	2 x 2 sqm packs wrapped in plastic, inside cardboard outer

