

THE BARREL ESSENCIA®

Essencia® barrel is an aroma enhancer that intensifies the fruity and floral notes of your wine.



ESSENCIA® — Designed to encourage the expression of aromas in the wines, Essencia® is a 100% analytical product.

An unprecedented selection of oak

Only wood that is carefully selected for its **high carotenoid content** is used to make Essencia® barrel. Due to the significant presence of carotenoid molecule deterioration products, such as **norisoprenoids**, it enhances the perception of floral and fruity aromatic notes.

Shape		Thickness	Seasoning	Toasting
225 L	Transport	22 mm	24 or 36 months	Light / Medium / Medium plus / Medium long / Heavy
	Château ferrée			
	Château Tradition			

Find all the manufacturing characteristics at www.demptos.fr/caracteristiques-de-fabrication
The full range of products is available with the PEFC™ certification.

Synergy between the norisoprenoids in oak and in the wine

Through synergic action between the norisoprenoids in the wood and the wine, **Essencia® accentuates the pre-existing character of the terroir, the grape and the wine.** Aside its norisoprenoid content, **the oak wood used for Essencia® is generally tight grain so it has oxidative properties.**

What is the best toast combination?

To achieve **the perfect balance** of degraded wood compounds, we recommend a **light to medium toast** for Essencia® barrel.

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THE BARREL RÉSERVE

A barrel for great wines, Demptos Reserve barrel is the fruit of French cooperage tradition, the know-how of craftsmen and the selection of the best oak.


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RÉSERVE — A pure expression of the great cooperage tradition.

A selection of the finest grain wood

The fine grain of the oak used for Demptos Reserve barrel leaves plenty of room for oxidative changes. **The high ellagitannin content promotes stability** in the wine and reduces significantly the risk of reduction. The wine will **maintain its balance throughout the ageing period**.

Shape		Thickness	Grain	Seasoning	Toasting
225 L	Transport	27 mm	Very fine	24 or 36 months	Light Medium Medium plus Medium long Heavy
	Transport allégé	22 mm			
	Château ferrée				
	Château Tradition				
300 L		27 mm			

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An exceptional product

Only staves sourced in prestigious forests are used for this barrel.

Particular attention is paid at every stage of the production process to ensure that **this barrel is unique**.

Demptos Reserve barrel is for full-bodied **wines with a rich and balanced structure**. It is intended for **long barrel ageing of 14 months and more**.

It is characterised by a limited oak tannin influence.

Demptos gives you more

The aromatic profile of Demptos Reserve barrel can be personalised.

Our team will help you defining your needs and reaching your expectations.

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THE BARREL OH>15[®]

OH>15[®] barrel ensures the balance of wines made from ripe fruits. It helps the grape varieties find their full expression.



OH>15[®] — OH>15[®] barrel helps to preserve the character of each type of grape varieties ensuring greater balance for wines made from fully ripe grapes.

Wood selected for its lignin content

OH>15[®] barrel is the result of research carried out by the Demptos team on wood lignin. They have succeeded in isolating oak wood containing β - β labile forms that offer **more resistant chemical linkages** and are **less likely to be turned into phenols** during toasting. This barrel helps **reduce the appearance of spicy aromas**.

Shape		Thickness	Seasoning	Toasting
225 L	Transport	27 mm	24 or 36 months	Light / Medium / Medium plus Medium long / Heavy
300 L				

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New and innovative uses

The wood selected for OH>15[®] barrel reduces the post-ageing volatil phenol content. OH>15[®] limits the spicy notes, brings freshness and fruity aromas to the wines made from ripe fruits during hotter years. The balance and the complexity of the wine are preserved.

What is the best toast combination?

We recommend **medium plus** toast for the OH>15[®] barrels.

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THE BARREL PARADOX®

Paradox® barrel offers all the aromatic benefits of a traditional intense toast while providing freshness and allowing the fruit to shine through.



DEMPOTOS

PARADOX® – The Paradox® barrel expertly combines the aroma of oak with the preservation of the wine’s fruity and fresh character.

An exclusive toast

The exclusive toasting process used for Paradox® exposes the wood to high temperatures **without causing the Maillard carbonisation reaction**, which comes with traditional toasting, on the inner surface of the barrel. Paradox® is designed to preserve the essential toasting step that attenuates the excessive tannins and determines the aromatic quality of the barrel while avoiding the spicy, nutty, burnt, coco and even roasted coffee notes.

Shape		Thickness	Grain	Seasoning	Toasting
225 L	Transport	27 mm	Fine Medium Large	24 or 36 months	Paradox®
	Transport allégé	22 mm			
	Château ferrée				
	Château tradition				
300 L		27 mm			

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The full range of products is available with the PEFC™ certification.

A thoroughly modern barrel

Paradox® barrel **respects the fruit and amplifies your wine’s aromatic character**. A barrel for today’s wines, it develops an innovative form of ageing that has a little impact on the tannin structure while providing discreet woody notes, volume, complexity and tension. The perfect barrel for demanding winemakers, Paradox® **is designed for natural wines**. It preserves the fruit, **maintains stability and resistance over time**.

What is the ideal grain size?

We recommend using **fine to medium grain for reds**. The range also includes **Paradox® Blanc for white wines, ideal in medium grain**.

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THE BARREL TRADITION

A fine example of the traditional Demptos style, Tradition barrel was born out of research into the importance of grain in oak selection.



DEMPOTOS

COOPER SELECT TRADITION — The Demptos benchmark in terms of quality and consistent ageing.

A wood grain selection

The importance of the grain in wood selection was highlighted by studies carried out in the Demptos Research Centre. It determines the porousness of the wood, its aromas and tannin content.

Fine grain : a more porous wood which allows for greater gas exchanges and more oxidative ageing. Wood high in aroma and low in tannin.

Medium grain : more tannic wood with less in terms of aroma and oxidative exchanges.

Open Grain : tannic wood, with little in the way of aroma or oxidative exchanges.

Shape		Thickness	Grain	Seasoning	Toasting
225 L	Transport	27 mm	Fine Medium Large	24 or 36 months	Light Medium Medium plus Medium long Heavy
	Transport allégé	22 mm			
	Château ferrée				
	Château tradition				
228 L	Bourgogne	27 mm			
300 L / 350 L 400 L / 500 L		27 mm			
600 L		27 mm			
600 L		42 mm			

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Underlining the character of the wine

Tradition barrel owes its organoleptic characteristics to the oak wood used to make it. **It can adapt to each type of wine and ageing needs.** Indeed, thanks to the Demptos Research Centre studies on oak grain, the cooperage can personalise it to meet your expectations in terms of ageing : **aromas, tannins and macro porousness.**

Demptos gives you more

We will adapt the barrel to the profile of your wines.
Our team will help you defining your needs and reaching your expectations.

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THE BARREL AMERICAN OAK

Demptos American oak barrel offers a bigger aromatic impact. This is made from a selection of the best American oak with the finest grain.



AMERICAN OAK — Demptos American oak barrel owes its character to a selection of premium oak wood which increases its aromatic impact.

An alliance of aroma and finesse

By selecting **the finest oak** only for this American oak barrel, Demptos can **combine aromatic expression with the finesse of barrel ageing**. This barrel brings **rounded character and concentration** to the wine as well as **balance and harmony**. This is possible by carefully selecting the oak and by providing the best toasting and ageing recommendations for your wine.

Shape		Thickness	Seasoning	Toasting	Special toasting
225 L	Transport	27 mm	24 or 36 months	Light / Medium Medium plus / Medium long / Heavy	Paradox®
	Premium				
300 L					

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A selection of the very best oak

At Demptos, we work on two levels to allow **American oak to reveal its full potential**.

1 / The wood is seasoned in the State of Missouri, a site with good air humidity and moderate temperatures. This ensures that Demptos American oak is naturally seasoned in the best way.

2 / The toasting process allows us to modify the wood's aromatic character considerably. Our best results are achieved by using a deeper toast.

What is the best toast combination?

We recommend a deep toast with toasted heads.

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