



MAGREÑÁN

TONELERÍA DESDE 1820



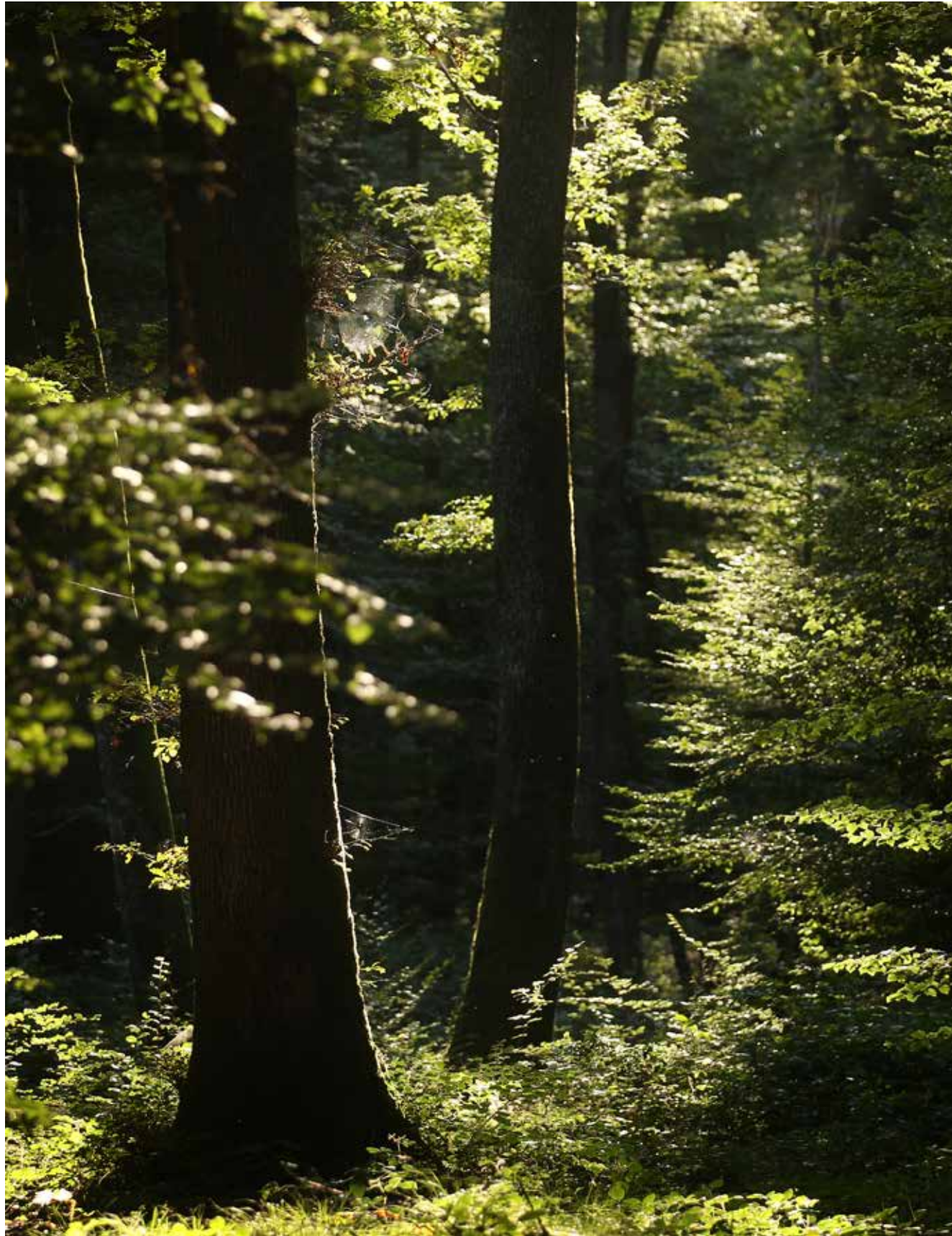


Tonnellerie Magreñán formed part of the great tradition of craft barrel-making for five generations, forging a prestigious reputation through its skills and its permanent pursuit of quality.

It was an interest in the wines of Rioja that led Rafael Magreñán, born of a family with a tradition of barrel making since 1820, to establish his own cooperage at Alfaro. Today the company, now managed by his grandchildren, Antonio and Teresa, is renowned over the world over for its traditional skills and the quality of its products.

The expertise and vast experience of these craftsmen which has been transmitted from generation to generation is Magreñán's great strength. It offers a range of barrels crafted from American, French and European stave wood.





*only 2% of oak grown in France is of a suitable standard for staves. This quality represents 30% of the volume purchased by the group.

In integrating the Charlois Group in 2016, Tonnellerie Magreñán ensured its constant supply of French oak staves of premium quality.

The history of the Charlois Group took root in 1807 in the Bertranges forest with Jean Charlois, a stave maker, and the Charlois family has continued ever since to enjoy this inestimable natural heritage where the oak reigns supreme.

Situated in Burgundy, in the heart of the Nivernais region and deep in the Bertranges forest, the Charlois Group disposes of a veritable treasure composed of the finest oak trees in France.

All year round, buyers scour the French forests in search of the finest oak trees that will be used to make the barrels in which fine wines and spirits will be aged.

Painstakingly, they will evaluate one by one the oaks that have been selected according to a strict management plan, designed to ensure sustainability, forest regeneration and respect for biodiversity.

After the selection of trees in the forest*, splitting the wood is the most important step in the transformation of the oak.

It is a traditional skill using techniques and expertise handed down from generation to generation, which demands an unfailing eye to correctly read the grain of the wood, split the log into quarters and eliminate the heartwood, sapwood and outer bark to extract perfectly straight staves from the noblest part of the wood.

The production of staves for Tonnellerie Magreñán respects a rigorous specification charter. The fresh staves are then transferred to the cooperage's wood yard in Spain to be seasoned naturally in the open air for a minimum of 24 months.

The specific botanical variety of the oak has a direct influence on the organoleptic qualities of a wine.

Out of 250 known varieties of oak, only Quercus Robur, (pedunculate oak), Quercus Petraea (sessile oak) and Quercus Alba (American white oak) have all the qualities necessary for barrel making.

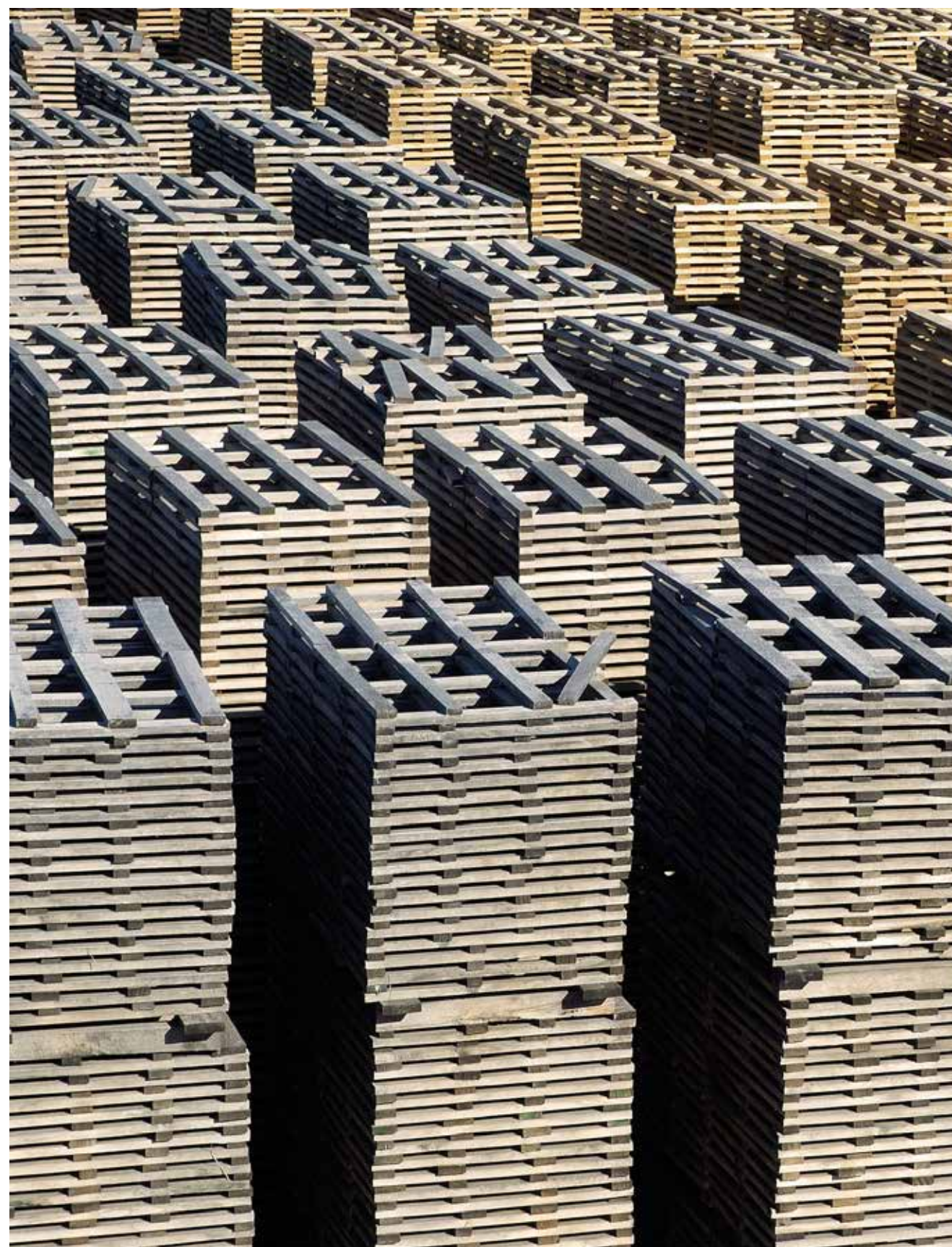
STAVES

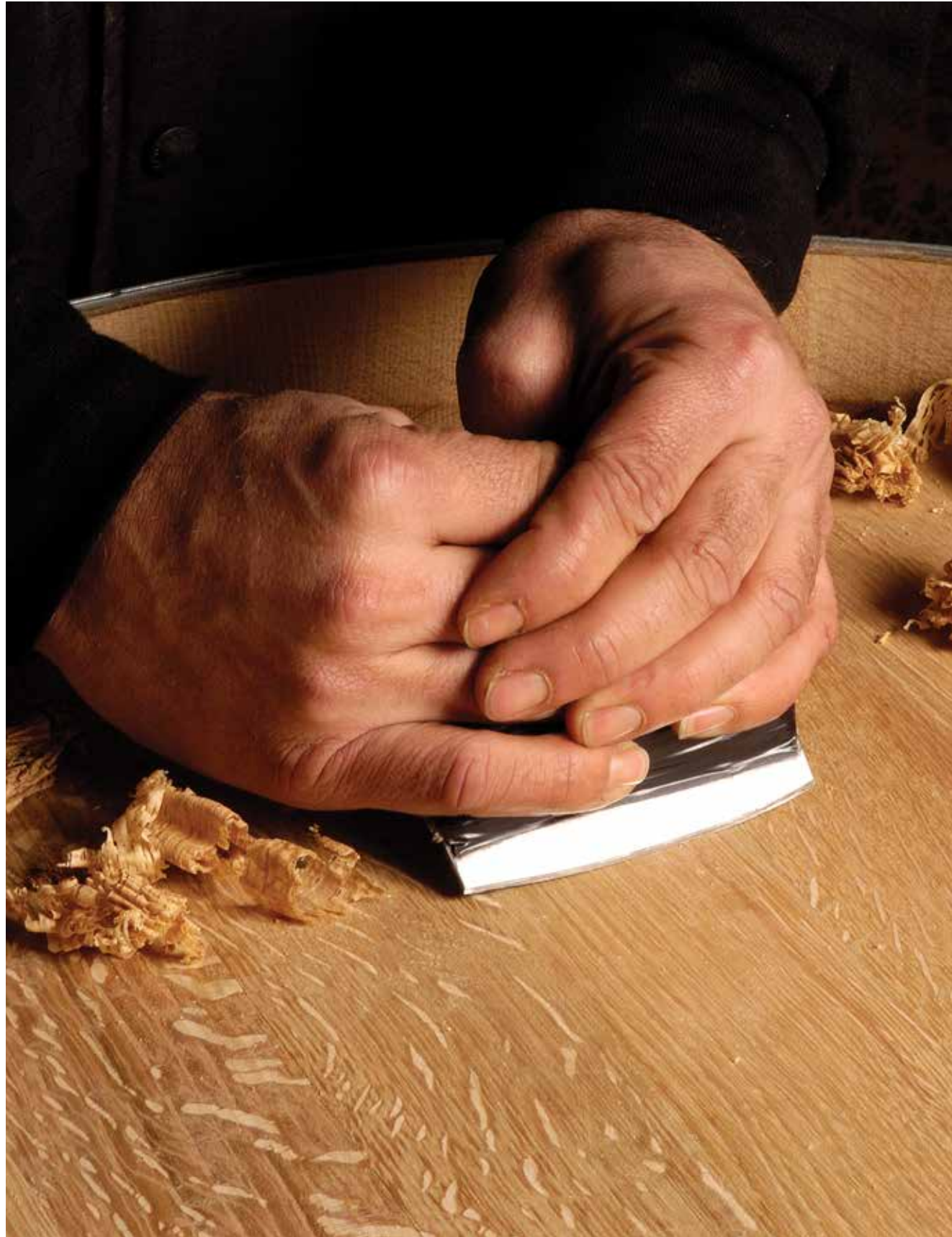
For its barrels for making and maturing wine, Tonnellerie Magreñán proposes staves from a choice of three origins:

AMERICAN OAK STAVES (QUERCUS ALBA) – The American oak used for stave making has such density that it does not require splitting, but is sawn. This stave wood remains in the seasoning yard in America for at least a winter before being matured at the Magreñán cooperage in Spain. Using their wealth of experience and the results of research carried out by their Research and Development unit, Tonnellerie Magreñán has selected woods from different provenances which allows to obtain levels of aromatic aldehydes (exotic and vanilla aromas) that are significantly lower than in classic American oak, offering a fine, delicate touch during maturing periods of 8 to 12 months. The special texture of these woods procures an excellent evolution in the wine by the balanced extraction of its rich compounds, resulting in improved tannic structure, volume, richness and smoothness. Barrels made using this selection method have been produced since 1987.

FRENCH OAK STAVES (SESSILE OAK AND/OR PEDUNCULATE) – French oak staves are made by splitting the wood along the grain in order to guarantee a perfectly water-tight fit in the future barrels. This is a critical operation which demands particular skill. Splitting results in a loss of around 80% of the primary material, which renders it a rare commodity. The staves are seasoned in the open air at the cooperage in Spain for a minimum of 24 months. Tonnellerie Magreñán favours a classic geographical selection within the great forests of the Allier, Nevers, Vosges and the Centre France, and a special selection called the “Private Collection” from the prestigious forests of Bertranges and Tronçais. Oak from different provenances gives different results, with variations in terms of the speed, intensity and typicity of the organoleptic qualities transmitted to the wine.

EUROPEAN OAK STAVES (SESSILE OAK AND/OR PEDUNCULATE OAK) – Since 1995 Tonnellerie Magreñán has proposed a selection of staves from oaks chosen from certain Eastern European forests. The European oak differs from French oak in its terroir and the method of silviculture. With a similar profile to French oak, it has a reduced spectrum of compounds, and is notable particularly for its compounds linked to vanilla type aromas.





THE COOPERAGE

Tonnellerie Magreñán has maintained and developed its cooperage skills for five generations, and is strongly committed to the values of humanity, authenticity and tradition that have played an important role in its evolution.

Barrel ageing is an essential stage in optimising the organoleptic qualities of a wine. For Tonnellerie Magreñán the choice of wood, and adaptation of cooperage techniques are part of the quest to a perfect and individualised approach to each type of wine.

Tonnellerie Magreñán places great importance on the satisfaction of its customers, which is why every aspect of the manufacture of its barrels can be personalised, from the choice of primary material (blends of oak varieties, choice of grain, etc.), to their capacity, their toast and their final trim.

Toasting

The technique of toasting is very important. Tonnellerie Magreñán uses modern analytical techniques which allow levels of aromatic compounds created during the toasting process to be controlled. The choice of intensity, for a given type of wood, enables its organoleptic characters to be modulated.

The ranges

Tonnellerie Magreñán proposes for its French and European barrels a «Selection» range that differentiates grains: medium grain («Standard Selection») and fine grain («Special Selection»).

For American oak we use the «Finesse» range for barrels of fine grain.

And finally, our bespoke extra fine grain range known as «Private Collection».

- Private Collection – American Oak
- Private Collection – French Oak



THE MAGREÑÁN RANGE OF BARRELS



	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	8	8	8
Chestnut hoops	-	-	-	-	-
Weight (kg)	50	50	60	70	100
Natural stave seasoning		Open air for a minimum of 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 — Americain 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 coloured hoops.

- **Private Collection — French oak:** the finest oaks are selected from the prestigious forests of Tronçais and Bertranges. After seasoning for 36 months in the open air, staves with extra fine grain are selected for the manufacture of these barrels. They are identifiable by their magenta coloured 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.





QUALITY CONTROL

The organisation and implementation of control systems allows the cooerage to optimise the quality of its products and respond to customer requirements.

Traceability

Each lot of staves that arrives at Tonnellerie Magreñán is identified by a unique code which follows it through the entire manufacturing process. Each barrel is then identified by the code that corresponds to the Lot Number. This method of identification therefore allows for a double traceability, both up and down the supply chain.

PEFC

Programme for the Endorsement of Forest Certification

We are committed to the programme of sustainable forest management (PEFC), and AFNOR certification guarantees that Tonnellerie Magreñán respects the defined criteria for the certification of its chain of control.

ISO 9001

This standard sets out the criteria for a quality management system. Its allows Tonnellerie Magreñán to gain in efficiency and increase customer satisfaction.

ISO 14001

With its concern for the environment, Tonnellerie Magreñán is constantly improving its environmental performance through the control of the impact of its activities on natural ecosystems.







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