

Tonnellerie J. M. Gonçalves

l'homme, le chêne et le feu...



bosque à adega...
from de forest to the cellar...



In the cooperage J.M. Gonçalves we combine, in perfect harmony, the experience of more than a century of activity with the use of the latest technology, which has allowed a gradual and permanent conquest of the demanding international markets.

The obtained success lies in the high quality of our production, being the direct consequence of the extreme rigor of processes used, recognized and internationally guaranteed with the seal of "Bureau Veritas".

The constant search for new solutions has also been a stamp of our company, not only concerning with the technical innovation - to assure the individualized traceability of the produced barrels - but also concerning with the used methods and the frequent launching of vanguard products created by us.

The privileged location of our facilities, in the "Parque Natural do Douro Internacional", near the North Atlantic, constitutes a guarantee of excellency in the drying of the wood from an climatic and ecological point of view.











At this time **J.M. Gonçalves** is the most certified cooperage worldwide through an Integrated Management System of Quality and Food Safety which combines:



Quality and Food Safety certification according to ISO 22000:2005. All products manufactured by J.M. Gonçalves are in contact only with food-use products, at all stages of production, and all processes follow the HACCP standard.



Product certification by **BUREAU VERITAS** - Origin
of the wood 100% French oak,
exclusively issued from **controlled logging**, by **0.N.F.**and **ecological forests**.

Attestation of seasoning time. **Natural drying** of Minimum
24 Months.







Quality Certification of the company, management and manufacturing process according to the normative referential ISO 9001:2008











Tonnellerie J. M. Gonçalves

	BORDEAUX TRANSPORT 225 L	BOURGOGNE TRANSPORT 228 L	COGNAC TRANSPORT 300 L	BORDEAUX TRANSPORT 500 L	PORT WINE 650 L
BARRELS					
HEIGHT (mm)	950	880	1000	1140	1450
Ø HEAD (mm)	560	600	640	750	930
Ø BILGE (mm)	680	730	780	920	700
STAVE THICKNESS (mm)	26/28	26/28	27/29	30/32	30/32
N.ER OF HOOPS	6/8	8	8	8	12
BUNG HOLE (mm)	45/50	45/50	45/50	45/50	45/50
WEIGHT (Kg)	48	50	60	85	110
	BORDEAUX TRANSPORT	BOURGOGNE TRANSPORT	COGNAC TRANSPORT	BORDEAUX TRANSPORT	PORT WINE

SELECTION	GRAIN (mm)	WOOD	DRYING
GRANDE RÉSERVE	<1,2	Special Lot	36 months
GRAND SELECTION	<1,2	Special Lot	24 months
SELECTION	1,2 - 2,5	Allier/Tronçais	24 months
TRADITION	>2,5	Vosges/Nevers	24 months
US SELECTION	1,5 - 3	Missouri	24 months
US TRADITION	2 - 5	Kentucky	24 months

TOASTING PROFILES DESCRIPTION

- TB | Burgundy toasting type. Respect for the fruit.
- **TC** | Complexity toasting type. The perfect balance between wood and wine. Aromas of spice and tannins.
- **TE** | Elegant Toasting. For powerfull wines and extended aging periods.
- CLASSIQUE | Loire style. Bring out the fruit of the wines.
- MODERNE | Maximize the aromatic nuances of the wood.
- $\ensuremath{ \textbf{RIVE DROITE}}\xspace$ | Balanced and harmonious solution.
- RIVE GAUCHE | Cognac style. Large amount of tannins.

| available 4 kinds of intensities -> | LIGHT | MEDIUM | MEDIUM+ | HIGH |











CUSTOM-MADE CAPACITIES

Manufacture of tanks and vats for wine making and aging with capacities between 1,000 and 20,000 liters. Possibility to adapt a full range of stainless steel accessories.











Introducing SPIN BARREL 500 L, a specially designed barrel for wine fermentation.

Available in French Oak and American Oak.



Includes:

- Special rack with double bearing wheels allowing easy rotation of the barrel and discharge of the masses.
- Allows modular installation without loss of rotation.
- Ready to move with pallet jack or stacker.



AISI 316
stainless steel
door, with
diameters
between 150
and 200 mm,
pressure 0,5 bar.
DIN 40 center output.













Tonnellerie J. M. Gonçalves

DIMENSIONS

HEIGHT (mm) 1150

∅ HEAD (mm) 740

∅ BILGE (mm) 920

THICKNESS

STAVES (mm) 28-30 HEADS (mm) 28-30

WEIGHT

BARREL (Kg) 86
RACK (Kg) 45

N.ER OF HOOPS: 8

Custom-made toasting profile.

Customized laser branding.

Stainless steel tasting tap.

Special galvanized rack.





PTIONS













WHITE RESERVE

SPECIALLY FOR WHITE WINES

The **WHITE RESERVE** barrel results of a conjunction between accumulated knowledge and many experiences made with our customers over the years. The white wine has undergone great evolution over the last decade, particularly through the increased use of wood in the winemaking process.

With WHITE RESERVE, **J.M. Gonçalves** comes this direction to fill a gap in the market. The result is a stylish barrel, made according to the **highest** standards of quality:



Specially designed for white wine's programs.



The most rigorous selection of wood: French oak with extra-fine grain and long natural drying period.



Toasting profiles developed to enhance the special qualities of each white wine, always respecting their characteristics.











WHITE RESERVE THE PERFECT BALANCE BETWEEN WOOD AND WINE.



SELECTION GRAIN (mm)		WOOD	DRYING
WHITE RESERVE	<1,2	Special Lot	36 months
WHITE SELECTION	1,2-2,5	Special Lot	24 months

TOASTING PROFILES DESCRIPTION

TCL | Complexity toasting type, with light intensity. Elegant and balanced profile, accomplished with a very smooth temperature during a long period of time. The result is a state of the artprofile designed especially to highlight all the freshness of white wines respecting always their characteristics.

THE BEST SELECTION OF WOOD:

- 100% French oak, Quercus *petraea*, with natural drying for 24 or 36 months, certified by Bureau Veritas.
- Extra-fine grain staves with approximately 1 mm thick, chosen manually.















OAK ALTERNATIVES

THE LUXURIOUS TOUCH OF WOOD IN WINE

BARREL INSERTS



BAG-CHIPS





BAG-CUBES





STICKS

TANK STAVES



STAVES





WAVY STAVES

CHIPS

POWDER



GRANULATES



CHIPS



CHIPS



SEGMENTS











CHIPS-VIN

An economic product suitable for all types and qualities of wines. Made in high quality oak wood.



BARREL INSERTS

For application in used barrels, extending its life. A solution that would reduce costs without sacrificing quality.



TANK STAVES

The best selection of wood for a high quality product.

Made from French or
American oak with the
same origin of barrels and
with a long natural drying period.









