

ALMA

AGING WITH CARE

Born from the craft of coopers and their knowledge in great wine aging and Vinification Intégrale® *,

ALMA is the fusion of ceramic and oak in an ovoid format.

This new concept, created by our design office on site, offers a unique solution for the fermentation and aging of red or white wines.

ALMA is the perfect symbiosis between the complexity of oak and the precision of ceramic to preserve the purity of the fruit.

Designed to enhance the infusion of the marc and increase the exchange surface of the berries and the must, **ALMA** allows the alcoholic fermentation process to take place with a minimum of intervention.

Its capacity of 400 L makes it possible to naturally reach ideal fermentation temperatures.

ALMA, is the audacious association of natural materials, know-how and technologies, with the sole intention of making wines raised with benevolence.

*Patent registered in 2003



TONNELLERIE BARON
1875
INSPIRÉE PAR NATURE



TECHNICAL DATA SHEET

CAPACITY: 405 L

24% CERAMIC CERTIFIED FOOD SAFE BY THE CLAYVER COMPANY (GENOVA - ITALY) - KILN FIRED AT 1200°C - 65% QUARTZ, 25% MULLITE, 10% GLASS - VERY LOW POROSITY - FLOW OF 3.43 mgO²/L/YEAR

76% FINE GRAIN OAK STAVES 27 mm - 30 MONTHS OF AIR DRYING FROM A SELECTION OF PRESTIGIOUS FORESTS

OAK FIRE TOAST WITH COMPUTER-ASSISTED TEMPERATURE CONTROL

UPPER PLEXIGLASS HEAD

VINIFICATION INTÉGRALE® UPPER HATCH STAINLESS STEEL 316 L WITH MACON 40 - DIAMETER: 116 mm

316 L STAINLESS STEEL TASTING TAP WITH PURGE

BUTTERFLY DRAIN VALVE 316 L STAINLESS STEEL MACON 40

LOWER HATCH ON CERAMIC VINIFICATION INTÉGRALE® ECO STAINLESS STEEL 316 L - DIAMETER: 122 mm

WEIGHT: 136 Kg

HEIGHT: 1300 mm

LARGE DIAMETER: 821 mm

DEDICATED HANDLING TOOL FOR PALLET OR LIFT TRUCK


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TONNELLERIE BARON - 20, RUE DES GILLARDEAUX 17100 LES GONDS
www.tonnelleriebaron.com