



LES PRESOIRS
COQUARD
PRESSES



The Quality
Benchmark



Amphora

From antiquity to modern times

The use of amphorae dates back to immemorial times, when they were used for the conservation and transport of wine.

These receptacles, initially designed for the ageing and conservation of wine, are increasingly popular for fermentation and maceration.

The AMPHORA model from Sonoma Cast Stone by SAS is the perfect tank for preserving the wine's fruit character. Its shape allows you to have a greater contact surface with the cap, favouring the extraction process during maceration. In addition, the AMPHORA design allows the lees to move with the wine, protecting it from oxidation.

COQUARD PRESSES

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924

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Experience, dedication, innovation, quality

Our line of concrete tanks is inspired by Roman terracotta amphorae, but redesigned and updated. These concrete tanks bear the soul of Sonoma Cast Stone products, allowing us to refocus years of experience towards European wine and beer producers.

Not only are our concrete tanks aesthetically attractive, but also their structure is different. We use a unique double layer system which provides them with greater strength and durability. That is why we offer a ten-year guarantee against cracks and leaks in all our concrete tanks.

Their temperature control system is fully integrated into the tank walls, without coming into contact with the wine, thus avoiding deposits of tartrates, colouring matter or yeasts. This system also facilitates cleaning and stirring operations, which represents a great improvement with respect to the coils and cooling plates.

We take care of every detail: in their manufacture, no chlorinated water or chemical additives that can affect the product are used. Also, the colour chosen is not applied superficially as paint, but as an aggregate in the mixture. In this way, we ensure homogeneity and uniformity in each product and avoid aesthetic damage due to deterioration. Harvest after harvest, your concrete tank will look the same as on the first day!

Why concrete wine tanks?

A new alternative, by recovering a classic method

Thermal inertia. Due to its properties, concrete is not very sensitive to sudden temperature fluctuations. This translates into greater stability during the fermentation and ageing processes, which also leads to considerable energy savings.

Micro oxygenation. Thanks to its porosity, it is usually said that the concrete «breathes». This gives the wine better organoleptic characteristics. In ageing, concrete allows you to micro-oxygenate the wines without the aromatic impact of wood. Micro-oxygenation enhances the sensation in the mouth, getting more unctuous, more complex wines. In also, it stabilises and increases colour intensity, and it has been proven that it helps balance the fermentation of varieties with a tendency to reduction. Moreover, the natural qualities of concrete favour the clarification and stabilisation of the wine.

Robust and durable. The qualities of concrete ensure a long life for the tank. The 8 models of Sonoma by SAS can last a minimum of 20 years due to their double-

layer structure. In comparison, alternative products such as barrels have a limited life of 4-5 years.

Terroir. The neutrality of the concrete allows you to express the terroir, showing the virtues of the soil, the climate and the grape variety. It makes the grape the main feature by preserving the aromas of the place where it comes from, providing authenticity and typicity to the wines.

Economic and time-saving. Under the same conditions of humidity and temperature during ageing, a lower evaporation of wine is observed in concrete tanks, compared to barrels, registering only 0,5% evaporation, against the usual 5% of wood. That translates into fewer operations dedicated to the supervision and replacement of wine, generating obvious savings. Concrete tanks are easy to clean, contributing to a more efficient use of water.



> Standard 12 HL

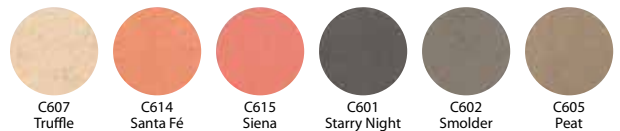
1. Top Manway
2. Thermowell
3. Winery logo
4. Sample port
5. Racking port
6. Drain port

> Options

- a. Embedded Glycol Heating
- b. Racking arm
- c. Pomace door
- d. Adjustable hold down legs

> Standard colors

Customised colours in the concrete topcoat.



DATASHEET

Capacity	12 HL
Height	210 cm
Width	141 cm
Weight	2,1 t

Main advantages

- **Large contact surface** with the cap favouring extraction in maceration
- **Lees suspension** preventing oxidation

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FOR ANY ENQUIRY, CONTACT US

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