

OAK WINE, WHISKY BARREL 50 LITERS, WOODEN TAP, WITH BURNT FINISH



Hungarian oak barrel - 50 liters. Condition: new. Standard toasting level inside: Medium.

About barrels:

- Wood: Carefully selected 120 years old sessile oak (*Quercus Petraea*)
- Seasoning: 24 - 48 months on open air
- Staves are bent with fire
- Choice of toasting levels: low, medium, medium+, high
- Hoops are made of galvanized steel
- Handmade engraving if requested
- ECO standard: made of natural materials only.

Sessile Oak *Quercus Petraea*, the best quality Sessile Oak in Hungary grows in Zemplén mountains. An Oak is similar to a type of oak growing in France in Nevers and Allier regions. In Hungarian mountains a tree is growing slower, has narrow, thick rings. It has lower level of tannin than *Pedunculata Oak*. Because of that it gives well balanced complexity of wines and liquors' taste. Sessile Oak gives traditional oak taste with herbs and spices flavor and aroma of cloves and cinnamon.

| CAPACITY | WEIGHT | DIAMETER | HEIGHT |
|------------|-----------|-----------|-----------|
| 5l/1.1gal | 4kg/9lb | 25cm/10in | 25cm/10in |
| 10l/2.2gal | 6kg/13lb | 28cm/11in | 30cm/12in |
| 15l/3.3gal | 7kg/15lb | 33cm/13in | 33cm/13in |
| 20l/4.4gal | 9kg/20lb | 35cm/14in | 38cm/15in |
| 30l/6.6gal | 12kg/26lb | 40cm/16in | 40cm/16in |



50/11gal

16kg/35lb

46cm/18in

49cm/19in



PRODUCT VARIANTS

| VARIANT | PRODUCT CODE | PRICE |
|------------------------|--------------|---|
| Medium toasting level | | Gross price: 185 € Net price: 150 € |
| Low toasting level | | Gross price: 185 € Net price: 150 € |
| Medium+ toasting level | | Gross price: 185 € Net price: 150 € |
| High toasting level | | Gross price: 185 € Net price: 150 € |

GALLERY

