



## OAK WINE, WHISKY BARREL 150 LITRES



Barrels of the Hungarian company Boros Oak Barrels are produced from carefully selected Hungarian sessile oak (*Quercus Petraea*), exclusively from the inner part of the trunk, which gives the drink a characteristic oak flavour with a noble herbal and spicy note.

Hungarian oak is the same variety of oak as French oak. The former grows slowly (120 years) on volcanic soil, creating narrow pores and fine rings. This results in much smaller losses of the drink (the so-called "Tribute to Angels") during maturation in the barrel. Unfortunately, such high-quality sessile oak is not available in Poland.

The wood for the production of barrels is seasoned in the open air for 3 years. The seasoning process "washes out" undesirable substances and significantly improves the effect of the wood on the taste of the drink.

The barrels have elegant hoops made of double-galvanized steel, which will ensure an attractive appearance for many years. The staves are sealed with calamus leaves, which ensures the natural flavor of the drink.

Each barrel is professionally roasted inside. Available roast levels: low, medium, medium+, high.

Barrel roast levels



Note: the delivery time for a barrel with a roast other than medium is 30 days.

Technical information:

CAPACITY WEIGHT DIAMETER HEIGHT THICKNESS STAB NUMBER OF RIM

100 l, Hungarian Type 29 kg 60 cm 60 cm 2.7 cm 6

150 l, Hungarian Type 40 kg 65 cm 65 cm 2.7 cm 6

225 l, Bordeaux - Barrique 55 kg 69 cm 95 cm 3.2 cm 6

300 l, Barrique 72 kg 65 cm 98 cm 3.5 cm 8

500 l, Hungarian Type 90 kg 100 cm 100 cm 4.4 cm 8

## PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
Średni stopień wypalenia		<b>Gross price: 2 915 €</b> Net price: 2 370 €
Niski stopień wypalenia		<b>Gross price: 2 915 €</b> Net price: 2 370 €
Średni + stopień wypalenia		<b>Gross price: 2 915 €</b> Net price: 2 370 €
Wysoki stopień wypalenia		<b>Gross price: 2 915 €</b> Net price: 2 370 €

## GALLERY

