

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 *Pedunculate 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

50l/11gal

16kg/35lb

46cm/18in

49cm/19in



PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
Medium toasting level		Gross price: 1 590 € Net price: 1 293 €
Low toasting level		Gross price: 1 590 € Net price: 1 293 €
Medium+ toasting level		Gross price: 1 590 € Net price: 1 293 €
High toasting level		Gross price: 1 590 € Net price: 1 293 €

GALLERY

