

Production range – oak barrels

drying period	Standard		Excellence		Premium		Premium +
	24 months	36 months	24 months	36 months	24 months	36 months	36 months
225 liters	✓	✓	✓	✓	✓	✓	✓
300 liters	✓	✓	✓	✓	✓	✓	✓
400 liters	✓	✓	✓	✓	✓	✓	✓
500 liters	✓	✓	✓	✓	✓	✓	✓
600 liters	✓	✓	✓	✓	✓	✓	-
1000 liters	-	✓	-	✓	-	✓	-
drying of staves	air dried for 24 or 36 months		air dried for 24 or 36 months		air dried for 24 or 36 months		air dried for 36 months
density	3-5 grains/cm		3-5 grains/cm		5-7 grains/cm		> 7 grains/cm
description of density	Mostly fine grain. Suitable for short maturation. Staves not selected by the color. Preferable aging period 5-8 months		Mostly fine grain, for shorter maturing. Perfect for adding sweetness and smooth aromas to the wine. Preferable aging period - 6-10 months		Very fine grain, for medium term maturing. Adding noble structure and elegance to the wine. Preferable aging of 10-24 months		Extra fine grain, for a delicate impact on the wine. Adding complexity and elegant aromas in premium wines. Preferable for longer maturing periods - 24 months and more
toasting	L, ML, M, M+, H		L, ML, M, M+, H		L, ML, M, M+, H		L, ML, M, M+, H

SMALL barrels / other types of wood

volumen	Wood materials					
	Oak	Mullberry	Acacia	Cherry	Chestnut	Ash
50 liters	✓	✓	✓	-	-	-
100 liters	✓	✓	✓	-	-	-
225 liters	-	✓	✓	✓	✓	✓
500 liters	-	-	✓	-	-	-
1000 liters	-	-	✓	-	-	-