



Chestnut Wood Barrels

Wood Type: Chestnut

Origin: Portugal

WOOD CHARACTERISTICS AND DURABILITY:

- These barrels are renowned for their exceptional durability, lasting over 50 years with proper maintenance;
- High tannin content provides natural resistance to fungi and insect attacks, significantly increasing the barrel's longevity.

VERSATILITY AND CUSTOMIZATION:

- Widely used for aging red and white wines, brandies, fortified wines, ciders, and various spirits;
- Different toasting levels allow producers to control the release of tannins and aromatic compounds, creating profiles ranging from delicate to intense.
- Format Variety:
 - 1.Small: 10L, 15L, 20L, and 30L.
 - 2.Medium: 50L, 64L, 100L, 150L, 200L, and 225L.
 - 3.Large: 250L, 300L, 400L, 500L, and 640L.

TANNIC IMPACT AND SENSORY PROFILE:

- Tannin Transfer: Known for a high intensity of tannin transfer, providing a robust structure and deep complexity to the beverage;
- Aromatic Notes: Imparts distinct woody notes, spices, and hints of vanilla;
- Aging Effect: Produces a pronounced aging effect that integrates tannins over time to enhance body and texture.

MAINTENANCE AND STORAGE:

- Must be stored in humidity-controlled environments to prevent the wood from drying out or cracking;
- Recommended methods include steam cleaning or hot water rinsing; harsh chemicals must be avoided to protect the wood and the beverage's flavor.

TESTS NOTES

NOSE | FLAVOUR



Capacity/L	(High)/(Lenght)	Bilge Diameter	Head Diameter	Wood	Hoops
10L	36cm	26cm	21cm	Chestnut Wood	Galvanizados (Galvanized)
15L	40cm	26cm	23cm		
20L	45cm	28cm	24cm		
30L	53cm	38cm	30cm		
50L	55cm	42cm	34cm		
64L	65cm	46cm	36cm		
100L	78cm	52cm	40cm		
150L	84cm	62cm	48cm		
200L	89cm	65cm	56cm	Acácia Wood	Galvanizados (Galvanized)
225L	95cm	70cm	56cm		
250L	95cm	70cm	60cm		
300L	100cm	73cm	58cm		
400L	110cm	85cm	65cm		
500L	115cm	90cm	70cm		
640L	115cm	100cm	85cm		



Barris.pt | Rua Almirante Gago Coutinho, 490, 4785-369 Trofa |

www.barris.pt | geral@barris.pt