



STR BARREL

Capacity: 1L to 600L	Treatment: STR (Shaved, Toasted, and Re-charred)
Wood Type: Oak (French or American)	Material: High-quality Oak

STR OAK BARRELS: STANDARD VS. PREMIUM

The STR Process: Total revitalization through internal shaving (Shaved), controlled heating (Toasted), and direct firing (Re-charred). This cycle removes residues from previous wines and reactivates the wood's chemical properties.

1. STR STANDARD (STABILITY AND PURITY)

- **Wood and Structure:** Oak with 5–8 years of previous use. Features a natural cork bung for sealing and galvanized steel hoops with anti-humidity protection.
- **Chemical Interaction:** Promotes a slow and stable micro-oxygenation, ideal for color polymerization without aggressive tannin extraction.
- **Purpose:** Focused on delicate wines and technical aging, where the priority is fruit freshness and clear stabilization of the beverage.

2. STR PREMIUM (STABILITY AND PURITY)

- **Wood and Structure:** Young oak (1–5 years of use). Features a wooden bung for greater gas exchange and high-resistance hoops to support long maturation periods.
- **Chemical Interaction:** High extraction of aromatic compounds (furfural, lactones, vanillin). The "livelier" wood provides immediate structure and mouthfeel volume.
- **Purpose:** Ideal for age-worthy wines, spirits (Whisky/Rum), and Barrel-Aged beers. Perfect for those seeking sensory complexity and deep maturation.

TYPES OF TOAST AVAILABLE:



Light Toast



Medium Toast



Heavy Toast



Extra Heavy Toast

TESTS NOTES

NOSE | FLAVOUR

