



## OAK WINE, WHISKY BARREL 10 LITERS, BRASS TAP



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.

The presented barrels are made of thick staves (27 mm).

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

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

The barrel is safely packed, the set includes 1 stopper, a base and a solid brass tap ensuring tightness, convenience and the certainty of a natural taste.

## PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
Medium toast		<b>Gross price: 791 €</b> Net price: 643 €
Low toast		<b>Gross price: 791 €</b> Net price: 643 €
Medium + toast		<b>Gross price: 791 €</b> Net price: 643 €
High toast		<b>Gross price: 791 €</b> Net price: 643 €