

Specification

HIDA BARREL

As a company that inherits the spirit of "Hida Takumi" in Hida Takayama, a furniture manufacturing region that has continued for 100 years, we have completed the barrel by making use of the bent wood manufacturing method and the technology and commitment to wood that we have cultivated through furniture manufacturing. It is highly durable and strong, and we are also particular about its beauty. We also provide maintenance to ensure long-term use.

Application: Maturation barrel (for aging)

Capacity: 195L (±3%) / Compared to large barrels, it matures faster and can be expected to improve productivity.

Wood species

□ **[Main]: American white oak**

White oak is used in a wide range of alcoholic beverages around the world, including whiskey, bourbon, sherry, and wine. The oak wood we use is selected from white oak trees that are over 100 years old, mainly from Illinois, and processed into barrel wood. The inside of the pipe is filled with a substance called tylose, making it the most stable barrel material with little leakage. It is characterized by low tannins and significantly high amounts of vanillin and oak lactone (sweetness).

□ [Limited quantity production]:

Japanese oak (including MIZUNARA-Oak and other kind of oak)

MIZUNARA Oak is unique to Japan, and we mainly use oak from Hida, Tohoku, and Hiroshima, and we also process oak that is over 100 years old. As it is called Mizunara, it

absorbs water easily and leaks easily, making it extremely difficult to process as barrel material. However, in recent years, whiskey made from Quercus oak barrels has been attracting attention worldwide, with an oriental aroma reminiscent of sandalwood and Kyara, and a flavor unique to Japan. Masu.

*Both materials are manufactured after being naturally dried for over 18 months.

Specifications/In new barrel condition

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Specifications/In new barrel condition

Capacity	height	diameter (Max)	木口	Material thickness	weight	banded Roop	stopper
195L(±3%)	89cm	63cm	55cm	30mm	55kg	6	Poplar wood length 5cm

□**About charring**

Ignition method: gas burner

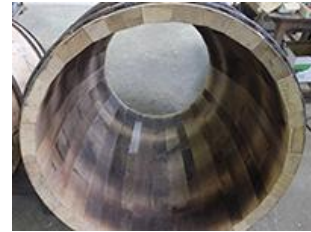
You can choose the level of char.

Level 1: Light Char

It allows you to extract a slight sweetness, bonfire aroma, coloration, and oak flavor to the whisky.

Masu. The extraction of tannins is slow, and the wood aroma components are strong. Maturing is slow, so it can be aged for a long time.

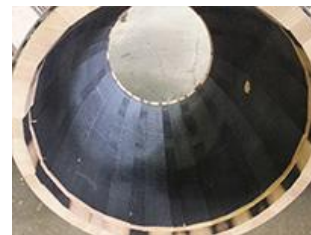
It's suitable.



Level 2: Medium Char

This is the most commonly used type for storing shochu. lignin, hemicell. As the loin breaks down, sweet and savory flavors such as vanilla, coffee, and caramel emerge.

The slight coconut flavor is due to the lactone component. Suitable for medium to long term aging.



Level 3: Heavy Char

Because it is strongly grilled, it has a smoky flavor with a hint of vanilla and honey.

Brings out a deep and sweet scent. Aged for several years, it develops a spicier, earthier flavor.

It has a balanced taste. Woody components elute quickly, making it suitable for short-term aging.

vinegar.



Level 4: Alligator Char



The firing method is the same as the barrels used for bourbon aging. Like the skin of a crocodile
Carbonize until it becomes The thickness of the carbonized layer is approximately 4 mm.

Desirability of young whiskey

Charcoal filters out unpleasant tastes and sulfur compounds. Due to carbonization, the surface
where sake comes into contact with the wood

Because the area is large, the components decompose quickly, making it suitable for
shorter-term aging.

others

- As this product is made to order, the delivery time will be approximately 45 to 60 days after receiving the order.

- Currently, we plan to produce at a monthly production capacity of 15 pcs.