

BARREL INNERSTAVE

BREWER & DISTILLER PRODUCT



BARREL QUALITY, PREMIUM TIGHTLY GRAINED
AVAILABLE FOR BARRELS **225 TO 500 LITERS**



Barrel Innerstave is for use in a neutral oak barrel. It is a system of barrel-length oak staves containing 18.16 sq. ft. of surface area. The staves are held in place in a radial design by lining the barrel with polyethylene rods. The system is installed by our cooperage team through the opened head of a neutral barrel. The absence of staves at the bung hole and the bottom lees pool leaves racking and stirring uninhibited. The system can be cleaned with regular barrel cleaning procedures.

Barrel Innerstave is designed to impart oak flavor at the same rate as new premium oak barrels. The system works within the framework of a comprehensive barrel program to augment total premium oak flavor profiles, while moderating the higher cost of purchasing all new barrels.

OAK & TOAST

*Toasting, Drying
& Production Facility
in Sonoma's Carneros
Wine Region*



PREMIUM AMERICAN OAK (Quercus Alba) – Naturally Seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Medium & Medium Plus – Oak Origin: Midwest USA



PREMIUM FRENCH OAK (Quercus Sessilis) – Naturally Seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Light, Medium, Medium Plus, Plus Plus, Structure & High Toast – Oak Origin: Central France



Revere Oak™ (Quercus Sessilis) – Honorably Aged 36 months & Specialty Toasting
Available Toast Levels: Medium, Medium Plus & Plus Plus – Oak Origin: Central France

GRAIN SELECTION

Barrel quality, premium tightly grained

USE

Secondary fermentation & post fermentation

ADDITION RATE

18.16 sq. ft. of oak is 100% new barrel impact of a 225L barrel

CONTACT TIME

Intended for long term use – Full extraction after 24 months

SIZE

Available for barrels 225 to 500 liters

Innerstave®

21660 8TH STREET EAST, SONOMA, CA 95476 | 707.996.8781 | FAX 707.996.1157 | WWW.INNERSTAVE.COM

CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

SALES@INNERSTAVE.COM