

Oak alternatives

These oak products are a modern concept designed for usage and maceration in the wine, alcohol, and food industries. When used purposefully, they impart structure, body, and a rounded finish to the products. Our oak alternatives are subject to strict quality controls and are marked with batch and lot numbers to ensure complete traceability.

Important Note: Not all products are approved for use. If your products are subject to European wine law or the European spirits regulation, please check their applicability in each individual case.

Our product lines



Chips



Cubes



Sticks



Staves



Tannins



Liquid



Accessories

We are happy to assist you with the dosage and selection of oak alternatives. Simply contact us, and our sales representatives will help you find the right dosage, type, and blend for your product.

Oak alternatives

Chips

Wooden chips, as an alternative product, offer precise flavor and speed in the maturation of wines, spirits, and specialty beers. Different toasting methods using American or French Oak provide users with a broad and individualized spectrum of aromas.

Cubes

Cubes make it possible to utilize not only new wood but also the aromas of various previous barrel fillings. Cut from freshly emptied barrels, this product enables efficient aromatization, especially of spirits and specialty beers.

Sticks

Strung together on a chain and easy to handle, wood sticks offer an alternative way to continue using existing barrique barrels for storage and maturation. Simply inserting the sticks into the barrel adds fresh wood tannins and aromas.

Staves

The counterpart to sticks for stainless steel tanks and storage barrels are the larger-dimensioned staves. Various toasting levels of American or French Oak are combined here with a relatively small wood surface area, resulting in subtle yet stable aromas.

Tannins

Tannins consist of 100% pulverized, plant-based tannic substances in varying compositions. Depending on the timing of their use, tannins can positively influence the stability of aromas, color, fruit, or even the shelf life of a wine.

Liquid

The liquid wood alternatives, are made from distilled French or American Oak, set a benchmark for rapid and precise aroma development. Water-based, this product also offers potential added value for the non-alcoholic sector.



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