

Sawmill • Cooperage • Joinery



# A piece of family history with hand and heart.

Our heart beats for the cooper's craft, but also for the responsible use of natural resources. Each of our wooden barrels is a piece of honest craftsmanship, made from local woods that we select with the greatest care. The forests of Germany provide us with the foundation on which we build our work. With our location at the Pfälzer Wald (Palatinate Forest), we love nature and want to give it back a piece of legend in the form of a wooden barrel.

As a family business, values such as trust, consistency and the view toward coming generations are our highest priority.



Markus Eder



Nicholas Eder



Jonas Eder



Sibylle Eder

# Family History



**2000**

Transfer of the business to the brothers Markus and Nicholas Eder

The production of wooden barrels began

**1786**

Founding



**2020**

Entry of the youngest generation – the siblings Jonas and Sibylle Eder



From tree...

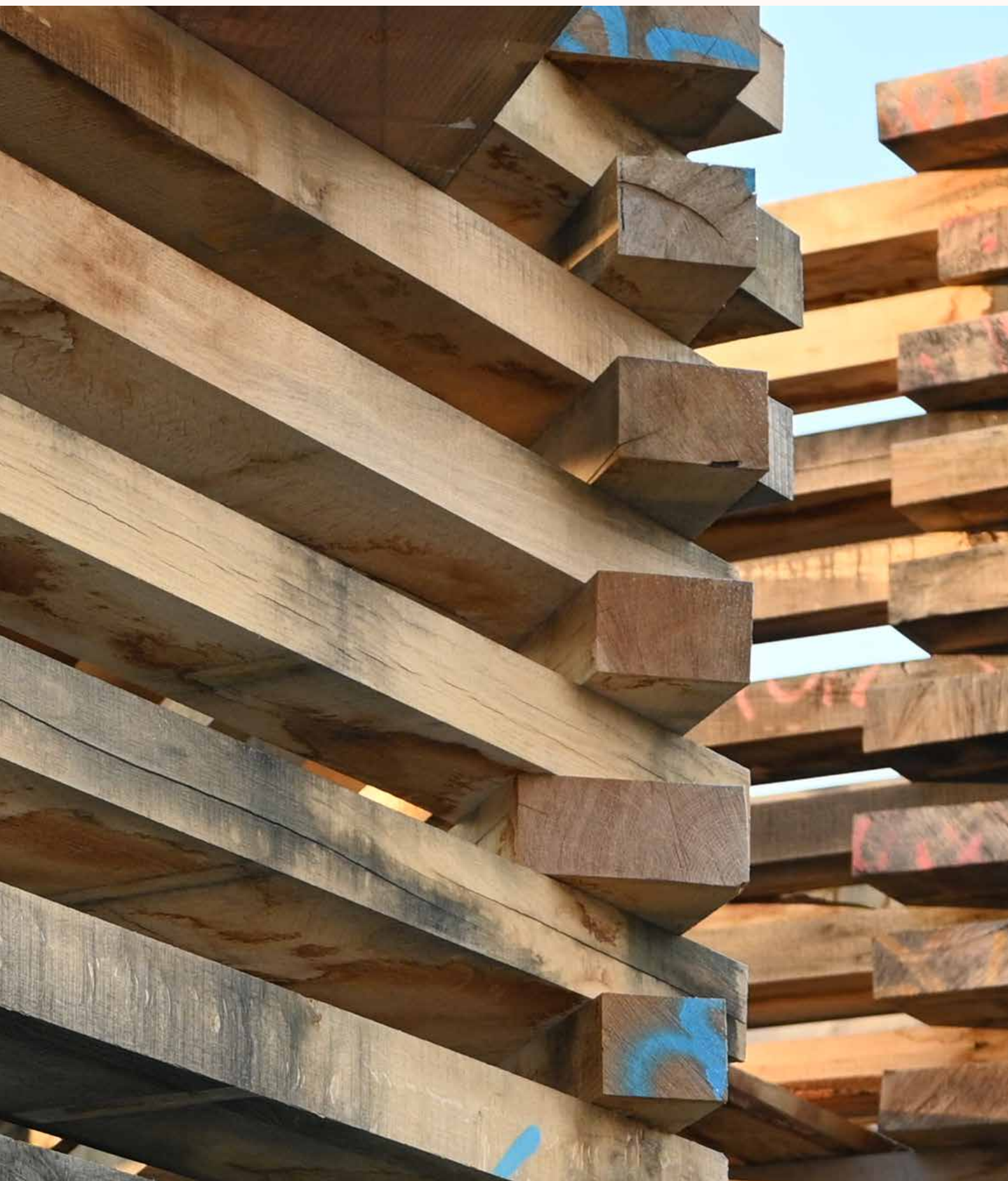






...to barrel.







# Origin & Storage

## **Our woods – close to nature, carefully matured, full of character**

For our barrels we use carefully chosen wood from Germany's forests – above all the majestic oak, but also special varieties such as chestnut, acacia, and walnut. These regional treasures of nature reflect our close connection to home and are the foundation for the quality of our work.

In our own sawmill, the wood is cut precisely and then exposed for 48 to 60 months to a gentle, natural drying process under the open sky. This careful maturation not only ensures durability but also plays a decisive role in the fine taste of the wine later on.









# Sustainability

The German forests not only form a picture of culture, but also enrich us with their positive influence on the climate and on each of us.

Our wooden barrels also begin here. As a family business, foresight across generations is at the center for us. For this reason, we source our selected wood exclusively from certified sustainable forestry, so that we can preserve the forests for future generations as well.

# From one hand.













# We are proud. FassStolz®

Our heartfelt project unites German craftsmanship with good taste: barrels made in our homeland from German wood. Here, not only the bond with home promises a great story, but above all fantastic sensory qualities.

The German oak as the main player has grown especially fine-pored on our Buntsandstein (red and yellow sandstone) and promises a wonderful sensory profile. Even more extravagant woods, such as chestnut, ash, and acacia, come from the forests of the Pfälzer Wald, the Schwäbische Alb (Swabian Alb), and other German forests. Used in a targeted way, these woods show an aroma that pleases.

# Small Barrels & Rebuilds

Our small wooden barrels, **1 l to 112 l**, stand out with fine-pored wood, quality craftsmanship, and aromatic variety. Give small experiments the chance for greatness. Made of oak, mulberry, chestnut, and many more, there are no limits in taste.

We also offer fresh and high-quality rebuilds from previously filled barrels for special editions or private casks.





# Barriques & Tonneaux

With our barrique and tonneaux barrels, 225 l – 500 l, we bring a product of quality to the market. The barrels, crafted by the co-oper's hand, are not only of high quality but also refined in sensory character.

We are especially proud to produce these barrels from locally grown woods.



# FassStolz® Series

## **German Oak**

Experience the taste of German oak. Grown on fine Buntsandstein (red and yellow sandstone), the native wood promises delicate mineral notes which, paired with the right toasting, perfectly showcase your wine. Short transport routes for the wood emphasize the sustainability of this barrel series.

## **Fresh & Fruity**

German oak combined with acacia wood lets white wines take center stage. While the oak brings out character and volume, the acacia highlights fruit and freshness.

## **Spirit Line**

This barrel series was designed for the aging and storage of spirits. Thanks to its special heat treatment, the Spirit Line impresses with soft and sweet aromas, ranging to spicy notes. Available in different charring levels, this barrel offers a local alternative to the American standard barrel.

## **Chestnut**

From one of Germany's most beautiful and best-known chestnut-growing regions, the Wasgau near Trifels Castle in the heart of the Pfälzer Wald, comes the wood for our series "Eder-FassStolz® Kastanie"! Chestnut imparts a full, rounded aroma – without bringing too many of the tannins of oak onto the tongue. Particularly in spirits, one can taste the depth, the forest, and the fruit of chestnut combined with honey notes. Chestnut gives a strong golden-yellow color to the spirit. For robust red wines, chestnut barrels offer wonderful maturation along with a rounded sweetness.





# Accessories

For the simple and professional use of your barrel, you will find the right accessories with us.

## Standard Equipment:

Silicone bung

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Wooden bung

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Silicone bung

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Taps made of stainless steel, brass, and wood

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Alcoholometer incl. glass cylinder

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Thermo-hygrometer

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Bung opener and setting tool

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Glass sample thief (small and large)

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Copper sample thief (small and large)

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# Large Casks

## **Barrels for eternity.**

After a careful selection of wood, our coopers produce large barrels for the noble maturation of wines or the storage of fine spirits. The German oak used for this comes from our native forests. When designing our large barrels, we take into account the individual needs and requirements of our customers. From planning to cellar installation, these barrels pass entirely through our hands.





# Fermentation Vats

Our fermentation vats made of German oak meet high and diverse demands. In our cooperage, we process the native wood into fermentation vessels of various designs, tailored to your needs.

In their conception we especially consider individual solutions as well as the later use of the vats.



# Accessories



Stainless steel hoops



Stainless steel door



Dome lid



Wooden door



Thermometer with immersion sleeve (short and long)



Cooling plates and cooling coil





Drain set with outlet, vat fitting, holder, and ball valve



Level indicator with level valve



Ladder holder bracket



Bung-hole flap for wood and stainless-steel door



Mash strainer



Sample valves

# Barrel Racks...







...individually made.

# Barrel racks for every barrel

In the development and implementation of modern, solution-oriented barrel racks, our coopers and joiners work hand in hand.

Designed to meet the demands of a wine cellar, we create various racks and fermentation vats for practical use in everyday operations. Where racks should above all be functional and practical, we combine these qualities with stylish aesthetics.



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Barrel fastenings

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Wooden barrel stand

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Wooden barrel racks as combination or base pieces for different sizes

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Barrel racks galvanized, base & combination piece

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Barrel racks stainless steel, base & combination piece

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Support beams

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Concrete barrel racks

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Stainless steel barrel racks for large barrels

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Barrel racks for fermentation vats

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Wooden barrel racks adapted to your large barrel

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Dome-foot supports

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Custom-made barrel racks

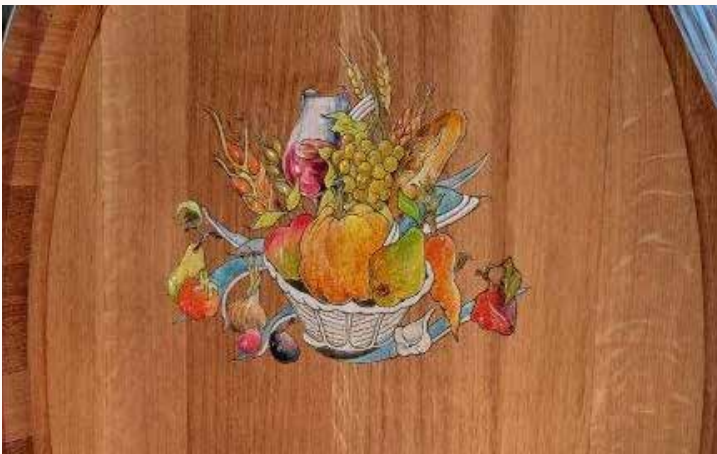
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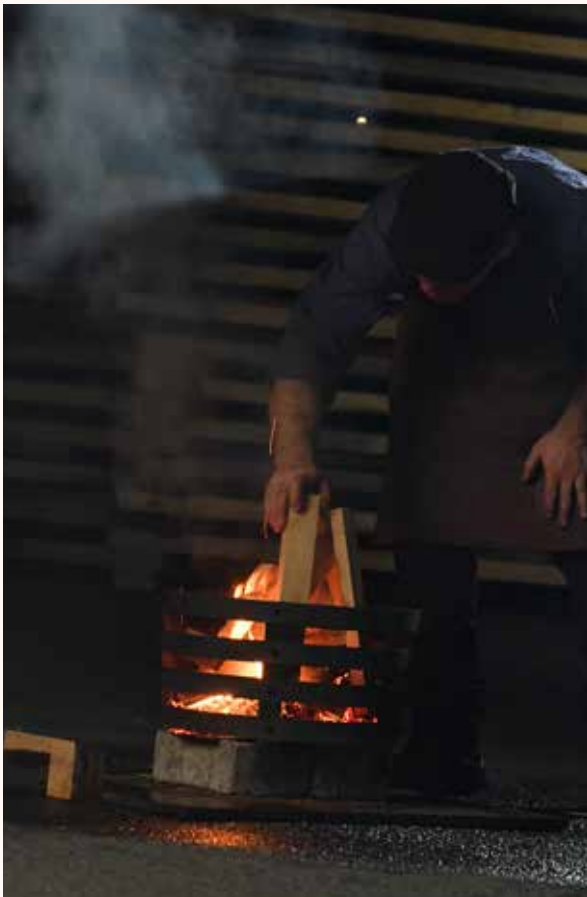
# Carving & Painting

In collaboration with an artist, true works of art are created on our barrels. If carving, painting, or a combination of both – these are works for eternity.

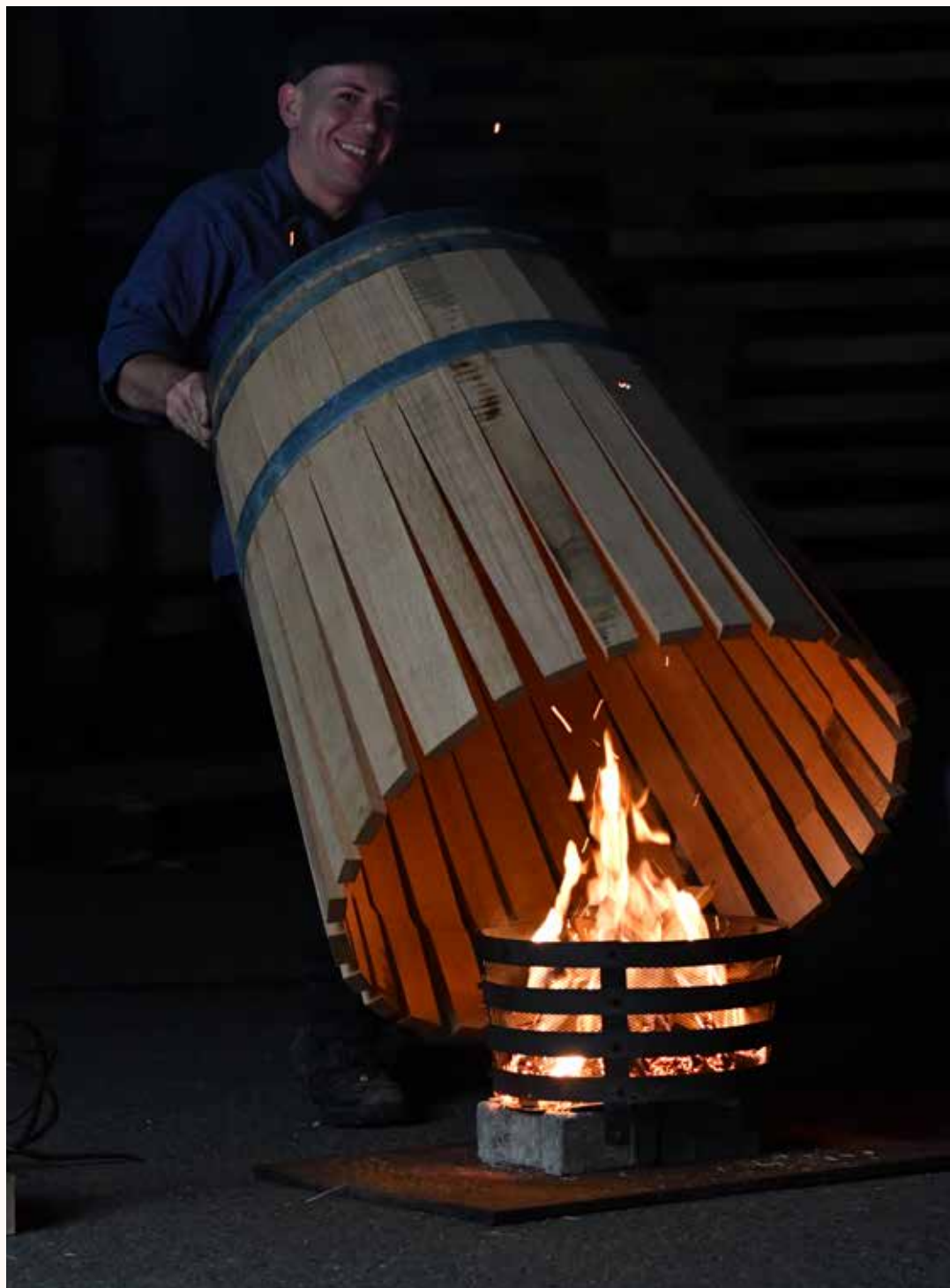
Many customers have their large barrels carved or painted for anniversaries, births or birthdays. A true eye-catcher for the wine cellar during tours, or a beautiful keepsake.



# The Secret of Toasting





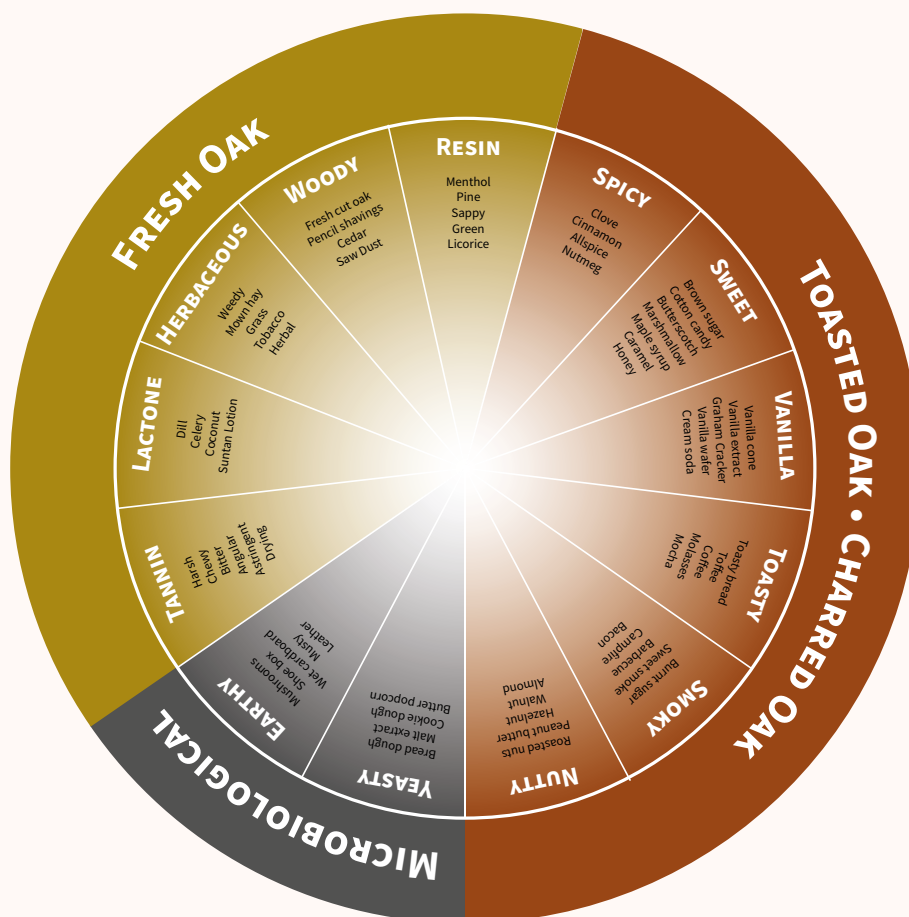


We all strive for the unique story – and the secret of toasting is an essential part of it. Just as we carefully select our wood to produce high-quality barrels, toasting is also the work of the cooper.

With trained eyes and years of experience, we toast our barrels of all sizes according to old tradition, over an open fire of oak wood. By pairing selected wood with the right toasting, we create a wide variety of delicate aromas.

# Toastings

The right type of wood combined with the matching toasting promises aromas of the highest class.



Depending on the wood, toasting levels have different effects on the taste:

	Light Toast	Medium Toast	Heavy Toast
<b>American Oak</b>	Vanilla, dill, coconut	Vanilla, honey, caramel, roasted nuts, coconut, roasted coffee beans, cocoa	Dark roasted coffee beans, espresso, caramelized sugar, tiramisu, wood smoke, vanilla
<b>German Oak</b>	Vanilla bean, caramel, spice aromas such as nut-meg, clove, all-spice, dried ginger	Cedar, cigar box, milk chocolate, baking spices	Crème brûlée, cedar, charcoal, and Asian spices (spicy) such as cinnamon, ginger, clove
<b>Hungarian Oak</b>	Vanilla, herbal aromas, sweet spices such as clove and cinnamon	Strong butter-whiskey, banana, sarsaparilla, sweet spices	Strong spices, vanilla, butter-whiskey, toffee, molasses

# Steaming



## **Steam**

For particularly delicate wines and extravagant spirits, we choose the process of steaming. In this method, water steam extracts a large portion of the tannins from the wooden barrel. This way, we benefit from the subtle aromas without an overpowering influence of the wood notes.

We apply this process to all barrel sizes on request.

## **“Wine green” Steaming**

A true art lies in maintaining an established standard. For integrating new large barrels into an existing wine series, we recommend Weingrün-Steaming. In this process, we vaporize your own wine inside the wooden barrel. This allows for the seamless use of a new or refurbished barrel within the standard you have set for a series.







# Services

An important part of the cooper's craft is not only building wooden barrels. It also includes additional services such as barrel refurbishment. In our cooopera-ge we recondition used barrels according to individual requirements and their intended future use.

In addition, we also offer repairs as well as moving barrels in and out of the cellar, both new and used.



# Barrel refurbishment







# Services

With lived sustainability in mind, we refurbish and repair wooden barrels of all sizes. From moving barrels out of the cellar to installing them again. No effort is too great for us.



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In- & out-cellaring

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Removing wine stone

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Planing out

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Re-toasting

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Repairs of all kinds

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Sanding

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Surface treatment

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New barrel hoops

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Restoring carvings

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Additional carvings

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Renewal of barrel racks

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Laserbranding

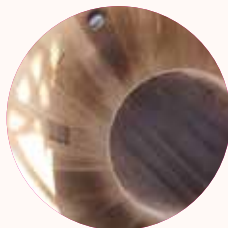
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Barrel steaming

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Barrel hygiene

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Buying & selling of  
previously used barrels

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1200 professional



# Sawmill

The cooperage of large barrels with a volume of up to about 10,000 liters, and the high-quality oak staves required for them, led us to open our own sawmill a few years ago.

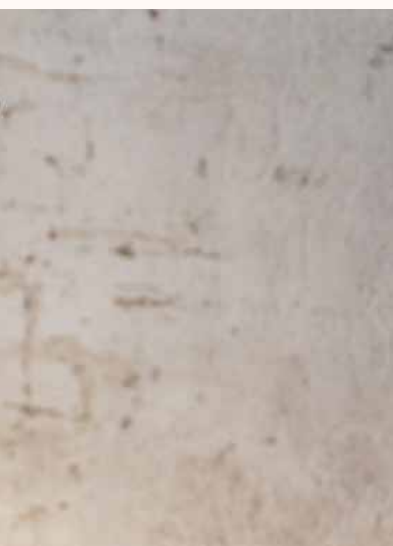
We source the valuable logs exclusively from sustainably managed forests in our home region, the Pfälzer Wald, the Vosges, and certain wood types, such as ash, from the Harz.

In these regions we carefully select, one by one, high-quality, straight, and strong-grown logs of: oak, chestnut, ash, wild cherry, and Douglas fir.



# From Native Woods





Our range in the sawmill begins with (raw) staves for barrels, extends to seasoned oak wood, and includes support beams. We also offer contract sawing as a service by arrangement.









# Joinery

Our in-house joinery is not only a prime example of sustainable wood use but also a place of creative problem-solving. Over the past years, we have dedicated ourselves to solution-oriented, handcrafted furniture and carpentry products. Thus, our motto “Everything except windows!” may sound unusual, but it describes our way of working precisely. High-quality and sustainably produced wooden products made in Germany are becoming rare — or not individual enough. Where others stop, we are just getting started.

# Unlimited Possibilities





There are no limits to our portfolio, and we strive to meet nearly every request. The scope of a request plays no role. From accessories, kitchen fittings, displays, and bath tubs, all the way to designing elaborate gates and doors. Let yourself be inspired!





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