New newspaper

Standing still is not an option for us. We are constantly evolving in production and marketing. Many small steps add up to a big whole and so our newspaper has also been given a makeover. Now in a new format and with new content.

New machine

Speaking of further development... In March 2025, we are expecting the installation of a second and highly flexible CNC machine. In addition to the best wooden barrels, this will also enable us to advance our non-alcoholic segment.

Issue 10
March 2025

News from
the cooperage

EDERNEWS

Old but new! Ciao throwaway society - Goodbye circular economy!

We have repeatedly emphasized the value of wood as a raw material in many articles and presentations. And while we are never tired of discussing it, this time we want to place special emphasis on the restoration of used wooden barrels. In addition to the ecological and, of course, economic advantages, wooden barrels of all sizes often carry emotional value. With preservation in mind, we refurbish barrels of all types according to the customer's preferences and the technical possibilities. When it comes to emotionally valuable pieces, we focus on durability and appearance; for professional-use barrels, we combine these two aspects with the thorough restoration of the interior and exterior surfaces, ensuring technical renewal.

Whenever possible, such work begins with an on-site inspection in the cellar – whether at a winery or a distillery. This gives us the opportunity to assess the condition of the barrels and respond to any initial requests from our customers. It also allows us to get a sense of the storage environment: What is the humidity level? What are the temperatures? These factors are always taken into account. Depending on the size of the barrels, cellar work such as moving barrels out or, more rarely, making repairs directly on-site is sometimes required. With the right team, we strive to find a solution for every problem – usually quite successfully.

The work itself generally involves several steps, depending on how the barrels will be used again. While it is common practice to regularly refurbish and plane storage barrels to „renew" the interior surface, we sometimes use other proven techniques for aging barrels. In low-alcohol applications like wine or beer, hygiene plays a particularly important role. The goal of barrel restoration should always be to achieve a hygienic status quo of zero, ensuring that bacterial contamination during refilling is impossible.

In addition to these steps, replacing broken staves is a regular part of the cooper's craft. Special care must be taken to ensure that no stress is introduced into the barrel from the use of „new" wood, which could compromise its integrity. This is where expertise is crucial.

Lastly, replacing hoops is also an important topic. Depending on the conditions in the storage cellar, we use stainless steel hoops or process them with a galvanized finish. If only the hoops need replacing, this work can usually be carried out on-site with the help of a cooper.

Finally, expertise on the sensory side is required when preparing the barrels for reuse. Depending on the intended use, barrels can be pre-treated with steam or wine. This is the ideal way to reintegrate the refurbished barrels into existing product lines.

Trade fair recap

Since our last newsletter, we've attended several trade fairs again – from BrauBeviale in Nuremberg in November 2024 to the Agrar Winter Days in Mainz and the Winzer Service Trade Fair in Karlsruhe in January and February 2025. Despite challenging times across all industries, our new booth concept proved successful, allowing us to meet many new faces and reconnect with familiar ones.

In conversations that often go beyond daily business, we always gain new insights. Speaking of new things: in November 2024, we also gained fresh experience by participating in the local building trade fair in Bad Dürkheim, where we showcased products from our carpentry division.

Office move – Hello showroom

After much consideration – and a quick implementation – we have consolidated our office spaces. Previously, administration and sales were housed in separate buildings, but now we are all united above our cooperage. You can now find us at Bruchstraße 52, directly across from our "old" office.

Of course, our "old" office next to the carpentry workshop won't remain empty. It's currently being transformed into a showroom and a conference room. In the future, you'll be able to admire products from both our carpentry and cooperage divisions – spontaneously or by appointment – pay us a visit, and enjoy tastings indoors or out on the sunny terrace. Stay tuned!

Tree of the year 2025 – Northern Red Oak

The Northern Red Oak (Quercus rubra), originally native to North America, was introduced to Europe over 300 years ago and has now been named the Tree of the Year 2025. This deciduous tree can reach heights of up to 35 meters and dazzles in autumn with its bright red foliage.

Thanks to its resilience and adaptability, the red oak is seen as a promising species in the context of climate change. It grows quickly, is tolerant of drought, and is increasingly valued in sustainable forestry. It also serves as a natural firebreak: its dense canopy reduces ground vegetation, thereby slowing the spread of wildfires.

Whisky with a purity law?
The truth about residual sugar & barrels!

The whisky code of honour – The issue of residual sugar in sherry and new oak barrels!

The discussion surrounding residual sugar in barrels – whether sherry casks or new oak barrels – is a fascinating yet complex topic. Both the natural characteristics of the wood and the processes of barrel production and spirit maturation play a crucial role. But how does this affect the final sugar content in whisky, and why is it relevant at all?

Natural sugar content in wood:
Oak naturally contains carbohydrates such as cellulose and hemicellulose. During the toasting of barrels – a key step in barrel manufacturing – these carbohydrates are partially converted into sugar compounds like glucose due to heat. This process, known as wood hydrolysis, is natural and influences both the aroma and sweetness of the final spirit.

Pre-seasoning with sherry or paxarette:
In the whisky industry, sherry casks have traditionally been used to impart specific flavor characteristics. Originally, these barrels were used to ferment grape must and were subsequently filled with sherry (typically for 6–9 months). During this time, sugar residues can become embedded in the wood and later be released into the whisky. In recent years, a dedicated sector has emerged that professionally pre-seasons these barrels – often referred to as “seasoned casks” – for distilleries.

Impact on the whisky:
The amount of residual sugar in whisky depends heavily on the type of pre-seasoning and the techniques used. Studies from the 1980s (including those from the UK) showed that 8-year-old Lowland grain spirits matured in sherry-seasoned casks could have sugar levels ranging from 125 to 2,540 mg/L. These values vary depending on the intensity and method of seasoning.
An important finding is that sugars introduced into the wood via sherry or Paxarette only fully dissolve into the whisky after about two years. This suggests that sampling during the maturation process should be interpreted cautiously.

Whisky production is strictly regulated – Especially in the EU and the USA!

EU legislation:
According to Regulation (EC) No. 110/2008, no sugar may be added to whisky. Any detectable sugar must result from natural processes.

USA:
Similar regulations apply in the United States, where whisky must be made solely from grain, water, and yeast, and matured in wooden barrels.

Small sugar amounts can exist even without sherry pre-seasoning.

Wood breakdown products:
During maturation, barrels release carbohydrates formed through the chemical breakdown of wood.

Fermentation by-products:
In rare cases, trace amounts of unfermented sugar from the mash may remain in the distillate.

Conclusion:
The question of residual sugar in barrels and its effect on whisky is a complex interplay between natural processes and craftsmanship.
Ultimately, the significance of the sugar depends on its concentration in the final product – and it‘s worth noting that these levels are generally very low and both legally and sensorially harmless.

From forest to barrel – How wood refines your products!

The following article exclusively features woods that are managed and harvested under strict sustainability standards.

Oak is the primary wood used in barrel-making.

Different oak species are used depending on the desired characteristics. But traditions from other countries, involving specific distillates such as Slivovic (using mulberry, robinia, or oak) or certain wines (robinia), raise curiosity about how alternative woods affect the aging of various products.

American Oak (Quercus Alba):

American white oak differs in several ways from European oak. Most notably, it has a wider ring structure, leading to greater oxygen exchange during maturation and a stronger wood influence on the product. Toasting levels can be adjusted to create various aromas. Notably, American oak produces pronounced vanilla notes due to its composition.

Palatinate Oak (Quercus sessiliflora):

European oaks, such as those from the Palatinate region, are finer-pored than American oak. This lower porosity results in reduced oxidation, creating more subtle and nuanced wood aromas. Palatinate oaks grow for about 200 years on red sandstone soils in the local mountain range. Depending on the toasting level, they can impart aromas of red fruits, caramel, or roasted coffee. Their tannins are more pronounced, while vanillin plays a smaller role.

Slavonian Oak (Quercus pedunculata):

Traditionally used for large barrels (5–150 hl), Slavonian oak grows in areas with high groundwater levels. This reduces tannin concentration and makes the flavor profile more neutral, with wood notes playing a minimal role in tastings.

Mizunara Oak (Quercus juniperus):

Also called “water oak,” Mizunara is native to Japan and relatively new to the barrel industry. It has the lowest tannin content of all oak types, reducing the risk of over-oaking. Mizunara imparts a unique sweet-spicy profile rich in lactones and vanillin, with aromas such as oriental incense (Kara), sandalwood, coconut, and vanilla.

Limousin Oak:

A classic and one of the most popular woods for barrel production. Its open grain and high tannin content give products a bold color and strong structure. Commonly used for wine and also for distillates such as Cognac or Eau de Vie. Sensorially, Limousin oak is comparable to Palatinate oak, with toasting determining the aromatic outcome.

Special Woods Used in Wine, Spirits, and Beer Barrels:

Mulberry (Morus):

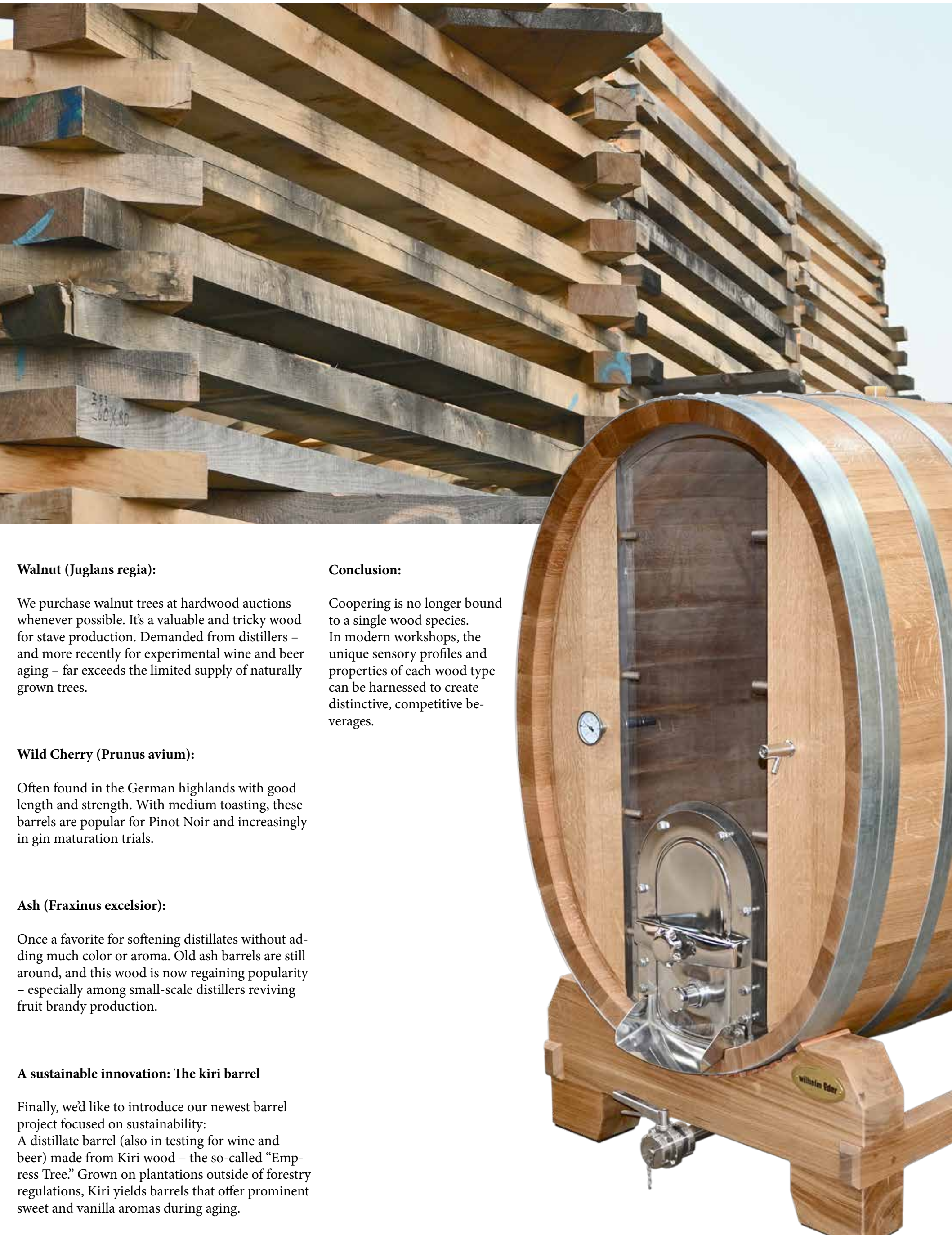
A very rare wood, especially the white mulberry. Hard and golden-yellow, it‘s used for distillate barrels. Typically toasted light to medium, it provides manageable levels of wood sugars, with a sweet and spicy profile and strong color extraction.

Robinia (False Acacia):

This hard wood grows wild in German low mountain ranges, especially the Swabian Jura and the Palatinate Forest. Depending on the toast, it can release fresh notes ideal for white wines or smoky flavors reminiscent of bacon – loved by whisky fans aging smoked or peated distillates.

Sweet Chestnut (Castanea sativa):

An ancient barrel wood, possibly brought from Asia Minor by the Romans. Suitable for barrels of all sizes, it imparts foresty aromas and honey-like sweetness. Chestnut barrels pack a punch without the bitterness typical of oak tannins.



Walnut (Juglans regia):

We purchase walnut trees at hardwood auctions whenever possible. It's a valuable and tricky wood for stave production. Demanded from distillers – and more recently for experimental wine and beer aging – far exceeds the limited supply of naturally grown trees.

Wild Cherry (Prunus avium):

Often found in the German highlands with good length and strength. With medium toasting, these barrels are popular for Pinot Noir and increasingly in gin maturation trials.

Ash (Fraxinus excelsior):

Once a favorite for softening distillates without adding much color or aroma. Old ash barrels are still around, and this wood is now regaining popularity – especially among small-scale distillers reviving fruit brandy production.

A sustainable innovation: The kiri barrel

Finally, we'd like to introduce our newest barrel project focused on sustainability:
A distillate barrel (also in testing for wine and beer) made from Kiri wood – the so-called "Empress Tree." Grown on plantations outside of forestry regulations, Kiri yields barrels that offer prominent sweet and vanilla aromas during aging.

Conclusion:

Coopering is no longer bound to a single wood species.
In modern workshops, the unique sensory profiles and properties of each wood type can be harnessed to create distinctive, competitive beverages.

Craftsmanship with heart: Tailor-made solutions for your home & business!

For us, craftsmanship is more than just a profession – it‘s a passion lived with heart and soul.

In our carpentry and joinery workshop, we combine traditional craftsmanship with creative ideas, sustainable thinking, and the highest precision. Our goal is not just to work with wood but to continue its story – through custom-made furniture, personalized solutions, and unique projects that enrich your living or working space.

The idea for our workshop was born from a simple but crucial question: What do we do with barrels that can no longer be used for aging? This question became the starting point of our philosophy: to keep wood – a valuable resource – in use for as long as possible by giving it a second life through cascading use.

Sustainability meets creativity

Our first projects were barrel furniture – stylish shelves for whiskey lovers made from former Jack Daniel's barrels, elegant standing tables from old wine casks. Some barrels were transformed into mobile trolleys, elegant counters, or unique design elements for guest spaces and private homes. Every piece of furniture tells its own story and carries the charm of the original barrel wood within it.
But our skills go far beyond that – as our boss likes to say: "*We do everything except windows!*"

Crafted with heart and hand to meet your individual needs

Every one of our projects begins with an idea – your idea. And our job is to bring it to life with craftsmanship and creative solutions. Our services range from interior design to tailor-made furniture and custom pieces for private and commercial clients.

But our work extends far beyond barrels and tasting rooms. We create custom solutions for a wide variety of living and business spaces – from expertly laid parquet flooring and made-to-measure fittings to unique furniture pieces.

Need a new door or a custom wardrobe for a tricky corner? We create one-of-a-kind, precision-made pieces that combine function and aesthetics.

Lovers of artisanal one-offs will also find what they're looking for: from elegant transport cases made of bog oak for your favorite whiskey glasses to bespoke display cabinets for valuable collectibles.
Whether for your home, your business, or a special project – we bring your ideas to life with true craftsmanship.

We bring your ideas to life – With heart, wood and craftsmanship

Whether you're planning a small furniture piece or a large-scale interior concept – we bring your vision to life with precise craftsmanship, attention to detail, and creative passion. Because to us, "craftsmanship with heart" means working not only with our hands but with full conviction.

Let yourself be inspired and discover the versatility of our carpentry.

We look forward to your project!

A masterpiece of relaxation – Premium bath tubs for the highest standards

Discover the art of traditional cooperage with our exquisite outdoor soaking tubs. Crafted from carefully selected, locally sourced, and certified Douglas fir wood, our tubs embody sustainability and professional-grade quality in its purest form.

Natural elegance meets functionality
Our solid wood tubs are true masterpieces of craftsmanship, consciously made without plastic or synthetic adhesives. The impressive 45 mm-thick wooden wall provides excellent insulation and offers a uniquely tactile bathing experience.

Hygiene
Douglas fir has natural antibacterial properties, ensuring a hygienic bathing experience you can enjoy with peace of mind.

Tailored perfection
Each of our tubs is custom-made to your exact specifications. We incorporate premium stainless steel inlets and outlets, originally developed for beverage technology, to meet the highest quality standards.

A touch of luxury for your garden
Our tubs are more than just a place to bathe – they are a statement of sustainability, craftsmanship, and quality of life. Immerse yourself in the warmth of natural wood and experience relaxation in its most original form.
Treat yourself to the luxury of a custom-made Douglas fir soaking tub – an investment in both your well-being and the future of our environment.

How long does douglas fir last outdoors?
Douglas fir shows remarkable durability outdoors, even without additional treatment. Untreated, it has a lifespan of approximately 10 to 15 years when exposed to the elements.

Water treatment
At the heart of our system lies a state-of-the-art, professional-grade pond filtration system. This sophisticated technology allows you to enjoy crystal-clear water without the need for chemicals or salts – purity maintained by the power of nature alone. Our well-thought-out concept even allows you to use the tub as an effective rainwater reservoir. This dual-purpose design is not only eco-friendly, but also resource-efficient – a small yet meaningful contribution to water management in your garden.

Heating options
Our tubs are true all-rounders when it comes to heating. We offer the full range of commonly used systems:

- Classic wood stoves
- Efficient heat pumps
- Heat exchangers
- Solar panels
- Gas heaters

Our coopers ensure the professional installation and calibration of your chosen heating system. When selecting the optimal heating method for your tub, we guide you through the process in a personal consultation – analyzing your site's specific conditions, your individual needs and preferences, and the local environmental factors and resource availability.

Our goal is to strike the perfect balance between efficiency, comfort, and sustainability.

Tree bench

This elegant circular bench is designed to be placed around the trunk of a tree, offering a charming and cozy seating area amidst nature. Made from durable Douglas fir wood, it impresses with its natural aesthetics and high weather resistance – perfect for gardens, parks, and public green spaces.

3027 **4.900,00 €**

Price incl. VAT. Ex-works Bad Dürkheim.

Anniversaries

Toni
Sawmill – 10 years

Saskia
Marketing and E-Commerce – 10 years

We thank our long-time employees for their many years of dedicated service!

Upcoming events

Drinktec
Munich, September 15–19, 2025

Construction Fair
Bad Dürkheim, November 7–9, 2025

Subject to change. For the latest information, please visit our website.

EDER – FassStolz® 228 l chestnut barrel

We produce our chestnut barrels in-house under our own brand, EDER-FassStolz®. It was the Romans who likely brought the sweet chestnut to us from the Caucasus. Today, this heat-loving tree has become native to southern Germany, especially in the Palatinate Forest.

Chestnut imparts a full, round flavor – without transferring the sometimes overwhelming tannins of oak to the palate. In distilled spirits, you can taste the depth, the forest character, and the fruit of the chestnut, complemented by honey notes. The wood gives a strong golden-yellow color to the spirit. Bold, structured red wines benefit from the barrel's excellent aging potential and a mellow sweetness.

Toasting options: Medium, Medium+, and Forte

2693 **992,46 €**

Price incl. VAT. Ex-works Bad Dürkheim.

Bath tub 2,500 l – Round

In our own cooperage, we produce your beautiful tub from Douglas fir dried for several years and sourced from the Palatinate Forest.

Your pool experience at home. Whether you're splashing with your kids or stargazing with your partner on a warm summer night – this wooden tub will create unforgettable moments in your garden.

The tub blends seamlessly into the landscape and can be placed wherever you like. Over the years, the color of the wood will deepen, and the tub will gain even more character.

We custom-build each tub and are happy to accommodate your specific wishes.

1687.1 **3.769,92 €**

Price incl. VAT. Ex-works Bad Dürkheim.

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