







# A piece of family history crafted with heart and hand.

Our hearts beat for the cooper's craft, but equally for the responsible use of natural resources. Each of our wooden barrels is a piece of honest craftsmanship, made from local woods that we carefully selected. The forests of Germany provide the foundation upon which we build our work. Located near the Palatinate Forest, we love nature and wish to return a bit of its legend in the form of a wooden barrel.

As a family business, values like trust, consistency, and a focus on future generations are paramount for us.



Markus Eder



Nicholas Eder



Jonas Eder



Sibylle Eder

# Family history

**1786**

Company founded

Wilh. Eder, Bad Dürkheim

Weinbauartikel

Düngemittel

Zuckergroßhandlung

Geschäftsgründung 1786 \* Telefon Nummer 204



**2000**

Business handed over to siblings  
Markus and Nicholas Eder



**2020**

Youngest generation joins – siblings  
Jonas and Sibylle Eder

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The production of wooden  
barrels has begun.

and change.



From tree...

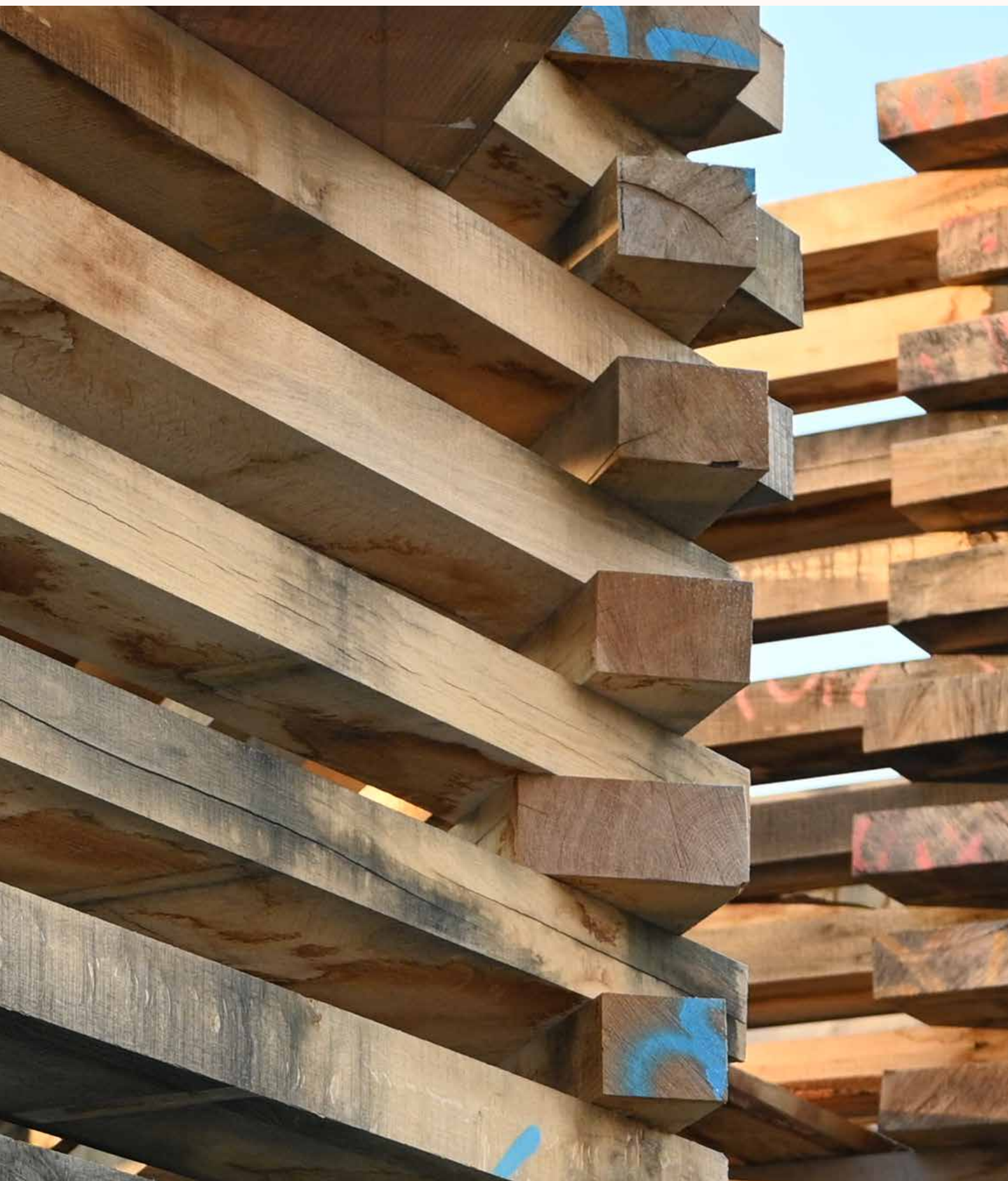






...to barrel.









# Origin & Storage

## **Our wood – Nature-bound, carefully aged, full of character**

We use carefully selected wood from German forests for our barrels – primarily the majestic oak tree but also special varieties such as chestnut, acacia, and walnut. These regional natural treasures reflect our deep connection to our homeland and form the foundation of our quality.

In our own sawmill, the wood is precisely cut and then air-dried naturally outdoors for 48 to 60 months. This gentle maturation ensures not only durability but also plays a key role in the later fine taste of the wine.





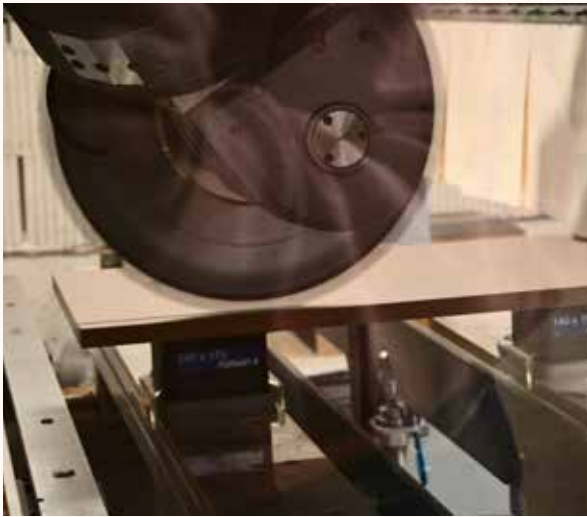
A close-up, vertical photograph of a person's arm and shoulder. The person is wearing a dark-colored t-shirt. On their upper arm, there is a tattoo that appears to be a stylized tree or a similar nature-themed design. The person is holding a wooden barrel, which is visible in the lower-left corner of the frame. The background is blurred, showing what might be a workshop or a storage area with various items.

# Sustainability

Germany's forests are not only a cultural asset but also positively impact our climate and each of us.

Also our barrel-journey starts here. As a family business, long-term thinking is central to us. We therefore source our chosen wood exclusively from certified sustainable forestry, ensuring that the forests remain for future generations.

# From a single source.









wilhelm edel  
fass

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# We are proud. FassStolz®

Our passion project unites German craftsmanship with fine taste: barrels made in our homeland from German wood. Not only does this reflect our connection to home, but also outstanding sensory quality.

German oak, the leading wood, grows especially fine-pored on our sandstone soils and offers excellent sensory characteristics. Even more extravagant woods such as chestnut and acacia from local forests contribute appealing aromas when used selectively.

# Small barrels

Our small wooden barrels up to 112 liters stand out with their fine-grained wood, high-quality craftsmanship, and aromatic diversity.  
Give small experiments the chance to become something great.



Volume	ø Head	ø Belly	Stave length
1 l	10 cm	12 cm	19 cm
2 l	12,5 cm	14 cm	22 cm
3 l	15 cm	16 cm	25 cm
5 l	18 cm	21 cm	29 cm
10 l	21 cm	26 cm	34 cm
20 l	26 cm	32 cm	43 cm
28 l	30 cm	38 cm	50 cm
55 l	34 cm	41 cm	62 cm
56 l	35 cm	44 cm	66 cm
100 l	46 cm	51 cm	74 cm
110 l	43 cm	56 cm	76 cm
110 l Cigar	40 cm	51 cm	89 cm
112 l	44 cm	58 cm	77 cm



# Barrique

With our barrique barrels, we bring a premium product to the market. Crafted through traditional cooperage, these barrels are not only of outstanding quality but also offer a refined and high-end sensory experience. We are especially proud to produce these barrels using locally grown wood.



Volume	ø Head	ø Belly	Stave length
200 l	56 cm	65 cm	90 cm
225 l	58 cm	69 cm	95 cm
228 l	61 cm	72 cm	89 cm
300 l	65 cm	77 cm	100 cm
500 l	79 cm	91 cm	110 cm
600 l	86 cm	105 cm	115 cm

# FassStolz® Series

## **German Oak**

Discover the taste of German oak. Grown on red sandstone, this native wood promises subtle mineral notes that, when paired with the right toasting, showcase your wine perfectly. The short transport distances of the wood highlight the sustainability of this barrel series.

## **Fresh & Fruity**

German oak combined with acacia wood puts white wines into the spotlight. While the oak enhances character and volume, the acacia emphasizes fruit and freshness.

## **Spirit Line**

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





# Accessories

We have the right accessories for easy and professional handling of your barrel.

## Standard Equipment:

Silicone bung

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Wooden bungs



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Silicone bungs



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Spigots made of stainless steel, brass, and wood



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Alcohol meter incl. glass cylinder



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Thermo-hygrometer



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Bung remover and setting tools



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Glass wine thieves – small and large



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Copper wine thieves – small and large

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# Vats

## Barrels for Eternity

Our coopers craft large barrels for the refined aging of wines or the storage of fine spirits, following the careful selection of premium wood. The German oak used for this purpose is sourced from our local forests.



Volume	Height Belly	Width Belly	Stave length	Stave thickness
300 l	1040 mm	730 mm	780 mm	40-45 mm
600 l	1250 mm	900 mm	1100 mm	45-50 mm
1300 l	1550 mm	1120 mm	1400 mm	45-50 mm
2600 l	1950 mm	1410 mm	1750 mm	58-60 mm

All specifications are approximate and may vary. Upon request, we adapt the dimensions to the conditions of your cellar.



When designing our large barrels, we tailor everything to meet the specific needs and requirements of our customers. From planning to installation in the cellar, each barrel passes through our hands.



Volume	ø Head	ø Belly	Stave length	Stave thickness
600 l	860 mm	1050 mm	1150 mm	
1000 l	1100 mm	1400 mm	1350 mm	40-45 mm
1000 l Mosel	880 mm	1030 mm	1650 mm	40-45 mm
2000 l	1380 mm	1520 mm	1650 mm	58-60 mm

All specifications are approximate and may vary. Upon request, we adapt the dimensions to the conditions of your cellar.

# Fermentation Vats

Our fermentation vats made from German oak meet high and diverse standards. In our cooperage, we process the local wood to create fermentation vessels with a variety of configurations based on your requirements.

When designing them, we focus particularly on custom solutions and the intended use of the fermentation vats.



Volume	ø Base	ø Top	Stave length	Stave thickness
1200 l	1450 mm	1200 mm	1150 mm	45-50 mm
3000 l	1830 mm	1570 mm	1630 mm	55-60 mm

All specifications are approximate and may vary. Upon request, we adapt the dimensions to the conditions of your cellar.



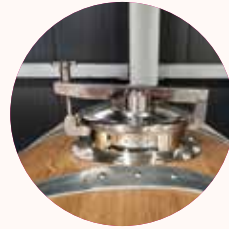
# Accessories



Stainless steel hoops



Stainless steel door



Dome lid



Wooden door



Thermometer with immersion sleeve (short and long)



Cooling plates and cooling coil



Total discharge set



Level indicator with level valve



Ladder support bow



Bunghole flap for wooden and stainless steel door



Mash sieve



Tasting valves

# Barrel racks...







...customised.



A close-up photograph of a large wooden barrel stave in a cooperage. The stave is light-colored wood, showing the grain and the curved shape of the barrel. It is being worked on by a cooper, with a metal tool visible in the background. The background is slightly blurred, showing other parts of the workshop.

# Racks for every Barrel

When developing and implementing modern, solution-oriented barrel storage systems, our coopers and carpenters work hand in hand.

Tailored to the demands of storage cellars, we design a wide variety of barrel racks and fermentation vats for practical everyday handling. While functionality and efficiency are key, we combine these qualities with stylish aesthetics.



# For small barrels & barriques

From small to large, we offer the right storage solution for every barrel size. In addition to practicality and appearance, we place special emphasis on the origin of our raw materials. Not only the wood we use, but also the stainless steel components come from Germany.



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Barrel fastenings

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Wooden racks for small barrels

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Wooden racks - base and combination piece

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Hot-dip galvanised racks -  
Base and combination  
piece

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Stainless steel racks -  
Base and combination  
piece

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Customised barrel racks

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# For large barrels

Just as each customer and barrel is unique, so too is every cellar or storage room. We provide the ideal storage solution for every application. From simple setups to custom-built racks for show-rooms, we always manufacture with the highest standards of quality in mind.



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Barrel fastenings

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Bearing beams

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Concrete vat racks

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Stainless steel racks -  
Moselfuder

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Racks for fermentation vats

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Wooden barrel racks custo-  
mised to your vat

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Customised barrel racks

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# Toasting...







...and finesse.





# Mystery toasting

We all strive for a unique story - the secret of toasting is an essential part of this. Just as we buy our wood ourselves to produce high-quality barrels, toasting is also a matter for coopers. With a trained eye and years of experience, we toast our wooden barrels of all sizes over an open oak fire in the traditional way. In order to create a wide variety of delicate flavours, we pair selected wood with a suitable toasting.



# Toasting

The right type of wood paired with the right toasting promises flavours in a class of their own.



Toasting	Flavour	Our recommendation
Light – Untoasted Heads	The wine retains its freshness and varietal character, while the gentle influence of the wood adds complexity and subtle oak aromas.	Recommended for white wines, light rosés, or fruity red wines such as Pinot Noir.*
Medium – With Toasted Heads	During maturation, the wine develops aromas of vanilla, cinnamon, caramel, almond, and clove.	Ideal for full-bodied and complex wines such as: Cabernet Sauvignon, Merlot, Syrah, blends, and Chardonnay.
Medium Plus – With Toasted Heads	This level of toasting imparts flavors reminiscent of toasted bread, spices, toffee, and chocolate.	Recommended for powerful and complex wines that benefit from more intense oak influence, such as: Cabernet Sauvignon, Blaufränkisch, Zweigelt, Merlot, Tempranillo, and also Chardonnay (Burgundy style).
Forte/Heavy – With Toasted Heads	These barrels deliver pronounced roasted notes such as coffee, smoke, and intense wood aromas.	Recommended for long aging periods and wines that are highly concentrated and rich in extract, such as: Cabernet Sauvignon, Blaufränkisch, Zweigelt, Merlot, Tempranillo, and also Chardonnay (Burgundy style).

**\*Recommendation:** For very fruit-forward wines like Riesling, we recommend using an acacia barrel or our Fresh & Fruity series. These provide additional complexity as described under the light toasting category, complemented by aromas of honeydew melon and herbs.

# Steaming



## **Water Steam**

For particularly delicate wines and refined spirits, we use the process of steaming. In this method, water steam is applied to the barrel to extract a significant portion of the tannins from the wood. This allows the wine or spirit to benefit from subtle aromas without being overwhelmed by strong wood notes.

We offer this treatment for all barrel sizes upon request.

## **„Wine green“ Steaming**

Maintaining an established standard is a fine art. To seamlessly integrate new large barrels into an existing wine series, we recommend “Weingrün” steaming. In

this process, your own wine is vaporized inside the wooden barrel. This ensures that a new or refurbished barrel can be used without disrupting the sensory profile of your established wine series.







# Refurbishment

An essential part of the cooper's craft is the restoration and refurbishment of wooden barrels of all sizes.

In our cooperage, we recondition used barrels based on your individual specifications and their intended future use. This includes not only the elimination of leaks and visual defects, but most importantly, thorough hygienic restoration.

Our services cover the full process—from removing the barrels from the cellar to reinstalling them after refurbishment.

# Barrel refurbishment

With sustainability as a guiding principle, we refurbish and repair wooden barrels of all sizes. For us, no distance is too far—from cellar removal to cellar reintegration.



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Cellar removal and reintegration

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Removal of tartrate buildup

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Planing

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Toasting

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All types of repairs

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Sanding

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Surface treatment

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New barrel hoops

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Restoration of carvings

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Retrofitting of carvings

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Replacement of barrel racks

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Laserbranding

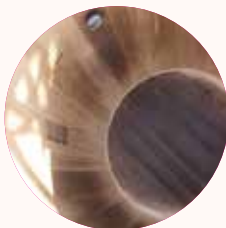
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Barrel steaming

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Barrel hygiene

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