



### Barbecue at Eders!

In July, we fired up the grill again. Food and drinks were well taken care of, but for us, the focus is always on the exchange between all teams and having fun. And that's exactly what we had!



### New timber

Soon the timber auctions will start again. Markus and Jonas Eder will then be traveling from one premium timber site to another, searching for high-quality, regional wood for barrels and barrel storage.

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News from  
the cooperage

# EDERNEWS



## “From Tree to Barrel” – Eder FassStolz® stands for regional quality and sustainability

**We proudly present:** our own brand Eder FassStolz® and the strong philosophy it represents – from regional wood to the finished product.

**The credo:** All production in one hand.

### Regional origin & careful wood processing

The wood we use comes exclusively from regionally felled trees and is personally inspected – from the auction in the local forest, to our own sawmill, to the cooperage in Bad Dürkheim. The staves are then matured for at least 36 months. This ensures that the wood is perfectly seasoned so the future barrel can develop an ideal spectrum of aromas.

### The cooperage as the heart

Our coopers craft each barrel with great dedication. Skilled workers are also trained directly in-house – the result: tradition and expertise remain within the company. The carefully controlled toasting, adapted to the desired aromas, can bring out flavors such as spices, vanilla, or marshmallow. The slogan “You wish – we toast!” says it all.

### A diverse product range – more than just barriques

Our product portfolio ranges from standard wine barrels (225 l, 228 l, 300 l) to impressive large barrels, such as 1,300 l casks with plexiglass panels. In addition to classic oak, we also work with unusual woods such as ash, chestnut, mulberry, acacia, or wild cherry. Surplus wood is also turned into furniture and décor: shelves, benches, and live-edge tables.

### Sustainability & responsibility as guiding principles

“From tree to barrel” also means short transport routes, full utilization of the wood, and active reforestation. In 2019 alone, the Eder family planted around 5,000 trees. The combination of sustainable raw material management and climate-friendly barrel production shows that responsibility and top quality can go hand in hand.

### Conclusion:

Eder FassStolz® stands for transparency, regionali-

ty, and artisanal perfection. The consistent “From tree to barrel” philosophy, the use of both proven and rare wood types, as well as sustainable resource management and reforestation, shape a unique quality profile. Anyone who buys an Eder barrel receives a product with origin and character – a statement for conscious enjoyment and environmentally responsible production.



Goodbye Ralf 🥺

This year it’s time to say farewell to our much-loved and well-known colleague, Ralf Messing, as he heads into retirement.

But most of all, we want to say thank you: Dear Ralf, over the past 12 years you have supported us with advice, hands-on help, and full commitment when it came to barrels and field service. Across Germany – even way out in the sticks – you’re known far and wide, and you’ve made us all laugh and shake our heads when, after a long day on tour, you managed to get us a table in the best places to eat. People know you, after all. We wish you all the best for your future and are sure that you’ll remain part of the industry.



Autumn at Eders – when barrels run short and the phones keep ringing

For many, autumn is the golden season – for us at Wilhelm Eder, it mainly means one thing: peak season. When the vineyards turn color and the first grapes are harvested, all departments here pick up even more pace. The phones are glowing, barrels arrive and sometimes they don’t even see the inside of the warehouse. The laser engraver seems to personalize customer barrels 24/7, and everyone pitches in at the warehouse and the cooperage.



Art on barrels – wood carving for truly unique pieces

A barrel is more than just a container for fine wines – it can also become a canvas for art. In our workshop, we combine traditional craftsmanship with creative design and offer custom wood carvings on barrels. Whether family crests, logos, ornaments, or full pictorial motifs – through precise hand-work, and in collaboration with an artist, one-of-a-kind pieces full of character are created.

Goodbye Erlinda 🥺

With one smiling and one crying eye we say: “See you soon, Erlinda!”

Erlinda, who grew from apprentice to team leader in the office, is leaving us for her little miracle as she enters maternity leave and parental leave. Freights and orders will soon be replaced by diapers and the joys of motherhood. We are very happy for her and her growing family and wish them all the best.





# It's getting hot in here...

## Jade & Lava toasting!



### Innovative barrel refinement for purist wines and fine spirits

The art of toasting takes on a new dimension: with lava and jade stones, Maison Moussié introduces a particularly gentle, even, and aroma-preserving method that subtly opens up a new aromatic spectrum in barrel aging. This technique is ideal for winemakers and distillers who value precision, fruit expression, and stylistic clarity.

#### Gentle heat instead of open fire

Traditionally, barrel staves are heated over an open flame – often with fluctuating heat, smoke development, and dominant roast aromas. In this new process, however, indirect heat is applied via heated lava or jade stones. Placed centrally inside the barrel like in a sauna, the stones release their warmth evenly into the wood over a defined period. The staves are gradually and deeply warmed without burning or overpowering the wood's delicate components.

#### Aroma profile: clear, elegant, terroir-driven

The goal of this novel toasting method is not the classic roasted aroma, but rather a purist, transparent style that highlights the natural fruit and origin of the wine or spirit. Fruit aromas and the typicity of the base product remain pronounced, while the barrel acts as a subtle refinement in the background. The method is particularly well-suited for white wines, rosés, elegant red wines, and

premium spirits such as fruit brandies or whiskies.

#### Technical Advantages:

- **Even heat distribution:** No risk of localized burning
- **Precise temperature control:** Customizable toasting profiles from mild to medium
- **Repeatability:** Minimizes human error through standardized processes
- **Aroma preservation:** No smoke, no charring – pure wood aromas
- **Versatile use:** Suitable for barrels under 225 l as well as large casks up to 10,000 l

#### Lava or jade? Two stones, two characters

The choice of stone influences the result:

- **Lava** stores high levels of heat and releases it powerfully yet controlled – ideal for structured, profound wines.
- **Jade** has a mineral, balancing effect – perfect for delicate, elegant products. By purposefully evaporating water over the stones, a gentle microclimate is created inside the barrel, supporting the toasting process while also imparting trace minerals.

#### A technique for ambitious craftsmen

This new toasting method requires the utmost care in wood and product selection. It leaves no room for error but rewards with unique, tension-filled results. Each barrel aging becomes a deliberately guided refinement – comparable to a tailor-made

suit or a custom-tuned vehicle upgrade.

#### First results – and a look ahead

Initial applications in wine aging clearly show: wines gain in expression without losing finesse. Early trials with spirits, including fruit brandies and whisky, confirm: fruit notes appear more intense, while the maturation is clearer and more complex. In the future, the technique will also be extended to smaller barrel formats and large casks – an exciting step for modern cellar management and innovative distilleries.

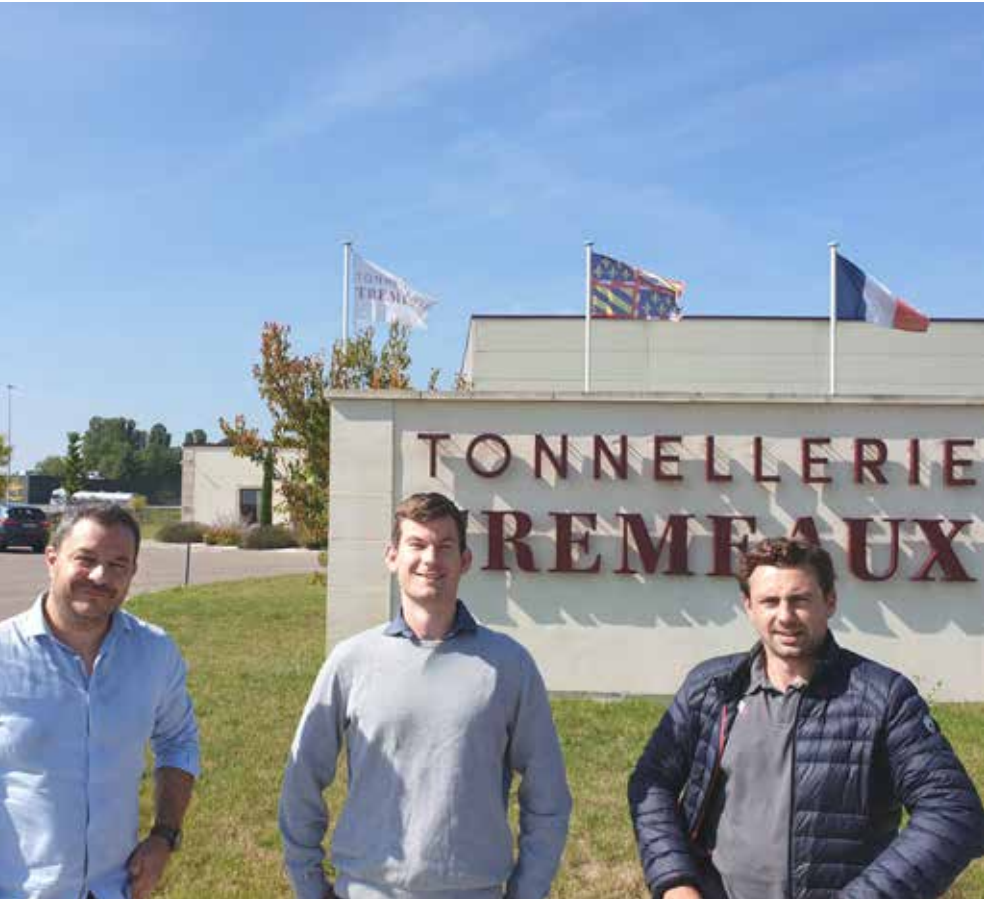
#### Curious to learn more?

In Bad Dürkheim, we have the first sample barrels ready and are happy to advise you on the right variant for your wines or spirits. Take this opportunity to discover a new level of barrel refinement – with a process that ideally combines craftsmanship, innovation, and taste.

# Partner up with...

## Tonnellerie Tremeaux

The Surprising Burgundy Experience



**A hidden gem in Beaune** that has inspired us for years: the artisan cooperage Treméaux, led by Ludovic Treméaux and his small team, impresses with pure authenticity and tradition.

**The uniqueness** starts with the wood. The staves mature in specially built “chimney” drying stacks, which ensure even air-drying and a moderate reduction of bitterness – resulting in a fine, soft tannin structure.

**Craftsmanship in perfection:** Despite new cooperative facilities, every production step remains analog, traditional, and meticulous: wood selection, barrel construction, and a double tightness test guarantee the highest quality.

**Tailored toasts:** With just three “toasting pots” and precise manual work, Treméaux achieves consistent aromatization – in five variations, from the delicate Légère Longue to the rich Moyenne Plus – always absolutely reproducible at large-series quality.

**Small, but remarkable:** Production remains strictly limited. Every step stays under Ludovic’s and our supervision. This makes each Treméaux barrel an exclusive handcrafted product.

**Treméaux combines down-to-earth Burgundy tradition with controlled craftsmanship** – perfect for winemakers who seek authenticity and quality. A true recommendation for those who want their wine to express real personality.

- Facts:**
- High-end
  - Limited production
  - Wood: French oak
  - Barrel sizes: 114 l, 228 l, 300 l, 500 l
  - Cooperage’s own toasting profiles for Burgundy wines

## Tonnellerie Quintessence

Tonnellerie Quintessence – Excellence in French Cooperage



**Tonnellerie Quintessence** stands for outstanding barrel craftsmanship from France, combining traditional production with modern precision. In close collaboration with cooperage Wilhelm Eder, premium barriques and specialty casks are created – tailored precisely to the needs of winemakers, distillers, and brewers.

**The oak** used comes from renowned French forests such as Jupilles, Tronçais, and Fontainebleau. Air-dried for up to 30 months, it forms the foundation for characterful barrels with a clear aromatic profile. Whether the classic 225 l Bordeaux barrique, the distinctive 228 l Burgundy barrel, or the innovative 390 l “Perle de Quintessence” – each model impresses with thoughtful construction, finely tuned toasts, and first-class material selection.

With **toasting** options such as Light, Château, or the Nordic Whisky Toast, wines, beers, and spirits alike can be stylistically refined. Particularly exciting: the Palatinate oak barrel “Johanniskreuz”, developed exclusively with Wilhelm Eder.

**Quintessence offers more than just barrels** – it provides tailor-made aroma tools for the highest demands. Discover the full range in the online shop or get personal advice – for wines with unmistakable character.

- Facts:**
- Premium quality
  - Wood: French and American oak
  - Barrel sizes: 225 l, 228 l, 300 l, 390 l, 500 l
  - Computer-controlled toasts – precise and reproducible
  - Bordeaux style





## Giants of oak! – Craftsmanship meets 10,000 liters

A barrel is more than a vessel – it is a tool, a cellar partner, a companion in maturation, and a true character-shaper. It influences taste, color, and structure – while also telling a story of craftsmanship, origin, and dedication. In our cooperage, we create large oak casks, handcrafted with the knowledge of generations. Tailor-made, individual, and built for special purposes.

Whether 600 or 10,000 liters – each of our barrels is a one-of-a-kind creation.

### **Crafted from fine oak – wood that makes history**

The foundation of every large barrel is the wood – and we select it with the utmost care. For our large casks, we use air-dried oak from sustainably managed forests, preferably from the Palatinate Forest or the Northern Vosges. These trees are often more than 200 years old, slow-growing, and dense in structure – ideal for producing durable barrels with rich aroma potential.

The staves dry in the open air for many years to reduce unwanted tannins and become the perfect partner for maturing wines or spirits. With stave thicknesses of 50 to 60 mm, we ensure stability, gentle micro-oxidation, and decades of use – whether you are working with wine, whisky, brandy, or beer.

### **Perfectly shaped – when round or oval is more than just a matter of taste**

Every product places different demands on its barrel – that's why we offer various shapes. Our round large casks are a classic in wine and spirit production. They guarantee even maturation and are ideal for aging red wines or powerful spirits.

Oval casks, by contrast, offer a greater wood surface in relation to volume thanks to their special geometry – this supports micro-oxidation and a more differentiated aromatic play, especially for white wines or for spontaneous fermentation. Our large barrels start at 600 liters, often built in custom sizes up to 10,000 liters – or larger, if desired.

### **Your dream barrel? We build it! – Every detail a statement**

Our large casks are as individual as our customers. We equip your barrel according to your wishes: with stainless-steel or wooden doors, sampling taps, thermometers, cooling plates, drainage systems, or manway covers. On request, we engrave or carve your company logo, crest, or ornament – turning your barrel into a true eye-catcher in the wine cellar, tasting room, or showcase distillery.

Toasting is also fully customizable – from light to strong, adapted to grape variety or distillate. Our experienced cooper team is happy to provide personal advice.

### **From wineries to distilleries – barrels with many talents**

Our large casks are used worldwide: in wineries, distilleries, fermentation facilities, gastronomy, and spirits production.

They are perfectly suited for:

- Gentle maturation of white and red wines
- Storage and aging of whisky, gin, or fruit brandies
- Controlled fermentation in a natural wooden climate
- Stylish presentation at trade fairs, tours, or tastings

Whether for daily work or for representation – our barrels deliver reliably and impress with quality, appearance, and functionality.

### **You dream it, we build it! – Large casks with heart and craftsmanship**

At Wilhelm Eder, every project begins with an idea – and ends with a barrel built precisely to your requirements. From the first sketch to final delivery, we accompany you personally. Our coopers, technicians, and consultants ensure that the finished product inspires – technically, artisanally, and aesthetically.

Whether one-of-a-kind or series production – we are at your side.



# From Work-bench to Wake-Up Call: A Bar for Coffee Lovers



## Masterpiece in oak – Custom-built cabinet for Italian espresso art

A fine piece of furniture is more than just a utility item – it is an expression of style, craftsmanship, and individuality. For a client with particularly high standards in design, feel, and functionality, we had the honor of creating a true one-of-a-kind: a solid oak cabinet in vintage style, designed to house an Italian espresso machine complete with a high-quality stone countertop.



## Premium materials – Authentic look

The cabinet was crafted from knotty new oak wood. A honey-colored stain highlights the lively

grain and natural inclusions of the wood. Knots, cracks, and irregularities were intentionally left unfilled – emphasizing the desired vintage aesthetic and giving the piece its unique character.

## Robust and functional – Thought through to the last detail

The cabinet’s dimensions were precisely tailored to the client’s specifications. Heavy-duty castors ensure mobility despite its substantial weight – ideal for placement in a kitchen or barista corner. On the solid wood frame rests a 30 mm thick gray stone slab provided by the customer. It includes a recess on the right-hand side for a JeoFex knock bar. The slab was permanently and vibration-dampeningly fixed in place.

## Practical layout for everyday barista life

On both the left and right sides, three spacious drawers with stainless steel handles offer ample storage. The two upper rows are perfectly suited for accessories such as tampers, cleaning tools, or supplies. At the center of the cabinet, an open shelf section with two adjustable shelves provides additional space for cups, glasses, or coffee beans. A special detail: the upper right drawer was designed with a recessed back to ensure full extension despite spatial limitations.

## Conclusion: Individuality Meets Craftsmanship

This piece of furniture impressively demonstrates



what is possible when careful planning, skilled craftsmanship, and premium materials come together. It combines stylish design with functional practicality – perfectly tailored to the needs of a discerning coffee lover.



Markus Eder...



“lives” in his car and carries every detail in his head. With more than 30 years of experience in the business, he often jokes that he’s “almost back at the beginning.” Not only does he manage the company, but he’s also constantly on the road again, maintaining long-standing partnerships and, above all, exploring new opportunities. Always reachable on speed dial, he is recognized as an absolute expert in our field, a sought-after lecturer, and a welcome guest at many industry events. He also accompanies every trade fair appearance of Wilhelm Eder. In his free time, he enjoys exploring the beauty and peace of the Palatinate Forest – either on foot or on his gravel bike (without a motor, of course 😊).

Cooper & Jule



And of course, our dogs are true family, too. Jule belongs to Nico, while Cooper is Markus’ and Ute’s faithful companion. Together, they probably have the toughest jobs in the company: spreading good cheer and being spoiled with affection. We can hardly imagine life without the two of them.



Nicholas Eder...



the younger brother of Markus, yet with more than three decades of experience himself. He keeps the “team” together at home – and keeps it in line. He manages the organization of our extensive warehouse and has an eagle eye on every product that leaves our premises. In addition to our barrel production, Nico has always been in close contact with winemakers, supporting them for many years on topics relating to plant protection. He also represents our company at regional trade fairs. After work, Nico finds relaxation on horseback – a passion that has accompanied him all his life.

Sibylle Eder...



the “baby of the family” who has now been fully involved in the company for almost three years. She takes care of office organization, sales, and purchasing of all kinds of goods. In addition to on-time planning of order processing, she is also leading in marketing and the design of our online shop. She supports financial accounting, but her greatest passion is attending trade fairs with our stands and meeting new people. In her free time, she has been dedicated to horses and riding since she was barely able to walk. There’s nothing she enjoys more than toasting with a glass in hand after a ride.

Ute Eder...



has stood by Markus’ side for over 35 years – as partner, wife, and mother of Jonas and Sibylle. She is the face behind all technical purchasing as well as personnel management. But as is often the case in family businesses, she is always there wherever help and advice are needed. Above all, she has been – and still is – the good soul and emotional support through many challenging times. In addition to house, yard, dog, and horses, she finds time to devote herself to animal welfare in her little free time.

Jonas Eder...



has been part of the company for about five years. He trained as a cooper and then studied wood technology. Naturally, this led to his responsibility for wood management – including purchasing, planning, and especially sawing in our sawmill. These processes form the very beginning of every barrel. Technically minded, Jonas is also responsible for various upgrades and innovations in our production. From time to time, he also attends regional trade fairs. In his free time, Jonas enjoys riding his motorcycle, tinkering with his camper, and spending time outdoors with our family dog.

Who is Who?



## Bath tub 2.500 l - oval



In our cooperage, we produce your beautiful hot tub from sustainably harvested Douglas fir from the Palatinate Forest, air-dried for several years.

**Your wellness experience at home!**  
Escape the stress of everyday life in your individually crafted bathing tub, transforming your garden into a small, personal wellness oasis.

1687.1.1 **3.769,92 €**  
Price incl. VAT, ex works Bad Dürkheim

### Dates

- Drinktec**  
Munich 09.15.-09.19.2025
- Baumesse**  
Bad Dürkheim 11.07. - 11.09.2025
- AgrarWinterTage**  
Mainz, 01.26. - 01.30.2026
- Austrovin**  
Tulln (AT) 01.29. - 01.31.2026
- Fruchtwelt Bodensee**  
Friedrichshafen 02.20. - 02.22.2026
- Ab Hof**  
Wieselburg (AT) 03.06. - 03.09.2026
- Seminar „From tree to barrel“**  
Bad Dürkheim 05.05. - 05.06.2026

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

## Restoration...



**...of barrel furniture** – For a brewery, we are restoring unique barrel furniture in our carpentry workshop. With meticulous craftsmanship, the furniture has been sanded, repaired, and refinished.

## World Cooperage 225 l American Oak - Medium



Hardly any company combines tradition and innovation as consistently as World Cooperage. Fine-grained oak wood from the Ozarks (Missouri) with toasting applied over an oak-wood fire.

**Medium:** Soft caramel, toasted bread

1189 **681,87 €**  
Price incl. VAT, ex works Bad Dürkheim

## Maison Moussié barrel 225 l Lava- Harmony



The barrels from Maison Moussié combine authenticity and innovation with the utmost elegance. They are designed to preserve the wine's identity and allow the pure expression of the fruit.

**Wood – Chêne Français Selection Premium**  
French forests – 24 months – very fine grain.

**Toasting Harmony:**  
Brings structure, aromatic freshness, purity, and length to white and light red wines.

2960.8.1 **1.423,24 €**  
Price incl. VAT, ex works Bad Dürkheim

## Markdorf Spirits



On the occasion of this year's Markdorf Spirits, Sibylle joined Jens at Lake Constance for a live coopering show. The weather was bad – but the drinks were good 😊.