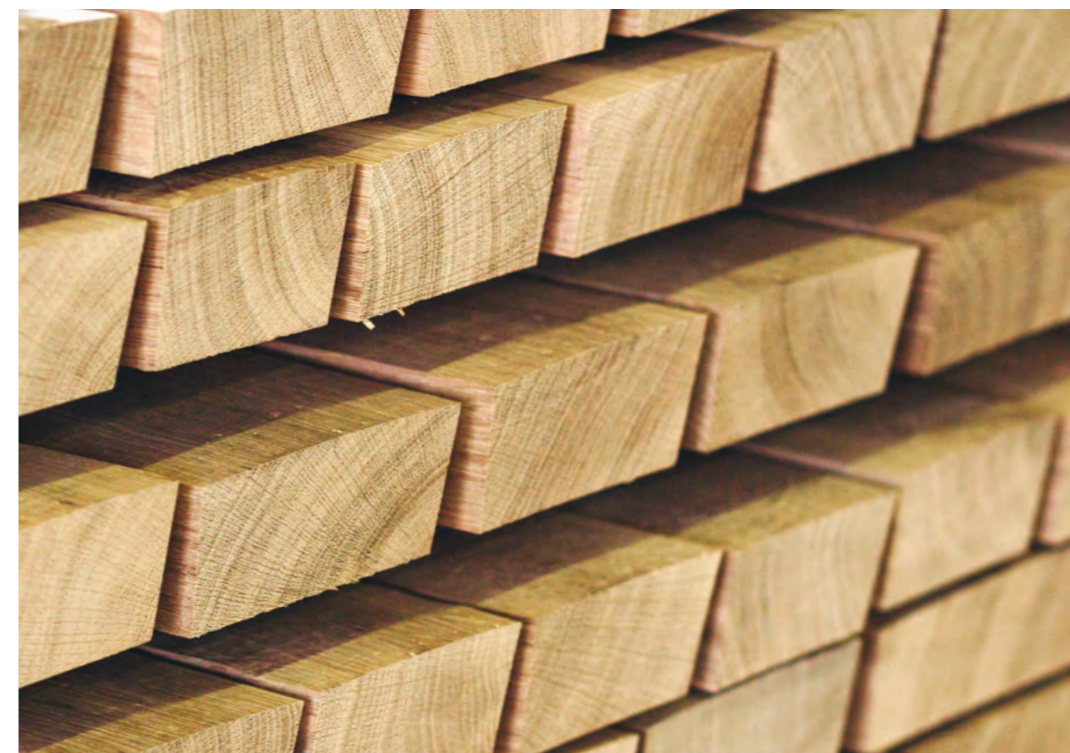


FASSBINDEREI  
**SCHÖN**  
AUSTRIA



# Ressource

## THE STACK THAT THE BARRELS ARE MADE OF

Not all wood is the same, especially when it comes to barrels and their contents. Because each type of wood, due to its species and origin, influences the development of flavors and ingredients. We have gained our knowledge not only through generations of handed-down knowledge, but also through ongoing research, commitment and wine knowledge. Because we think: producing good barrels requires dealing with the contents - just like listening well to our customers and responding to their wishes.

### *set the course*

The nearly 1,000 m<sup>3</sup> of wood stored in our production facility undergo analysis and are evaluated according to style - to find out on what basis we need to further process our raw materials. Each of our products is marked with an article number, which precisely documents the production process. This guarantees that we keep the oenological quality as constant as possible. And that year after year.

### *intuitive feel is a Must-have*

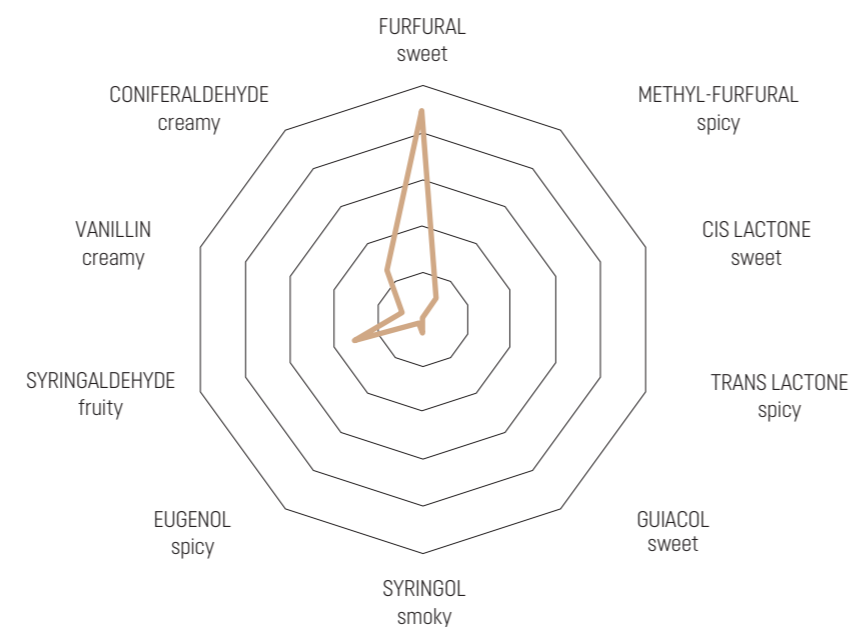
With the used wood species of acacia and oak from the regions of Austria, Slavonia, France and Germany, a diverse range of possibilities is offered in order to be able to respond to every desired wine style. This concerns the length of aging as well as toasting, steaming and other types of treatment.

# Austrian Acacia

suitable for CASKS & BARRIQUES

## Specification

<b>SPECIES</b>	Robinia Pseudoacacia
<b>AGEING</b>	At least 36 months natural outdoor Seasoning, additional storage depending on subsequent use.
<b>QUALITY CHECK</b>	Analysis of the aroma profile of fresh wood. Ongoing assessment of moisture and structure.
<b>PROFILE</b>	Due to the absence of tannin, the lignin structure results in sweet and phenolic wines.

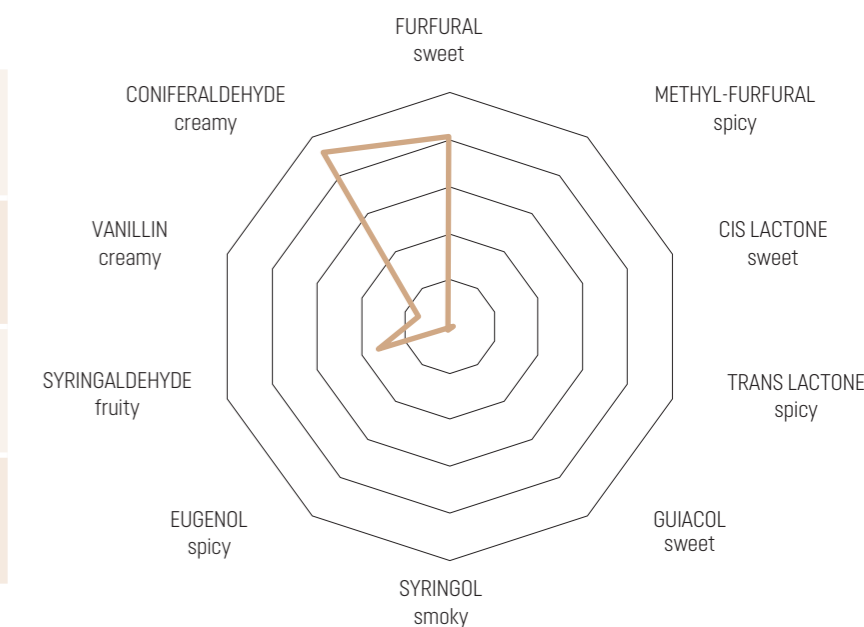


# Austrian Oak

suitable for CASKS, CUVES & BARRIQUES

## Specification

<b>SPECIES</b>	Quercus Petraea & Quercus Sessilis
<b>AGEING</b>	At least 36 months natural outdoor Seasoning, additional storage depending on subsequent use.
<b>QUALITY CHECK</b>	Analysis of the aroma profile of fresh wood. Ongoing assessment of moisture and structure.
<b>PROFILE</b>	Characterized by loess soil around the Manhartsberg. This results in a high percentage of vanillin and a softer tannin structure.

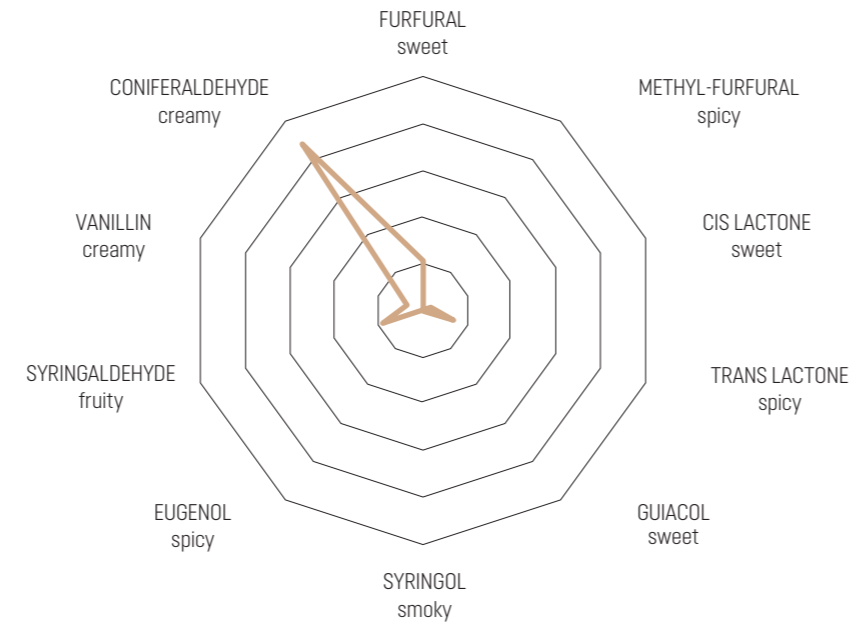


# Slavonian Oak

suitable for CASKS, CUVES & BARRIQUE

## Specification

<b>SPECIES</b>	Quercus Petraea & Quercus Sessilis
<b>AGEING</b>	At least 36 months natural outdoor Seasoning, additional storage depending on subsequent use.
<b>QUALITY CHECK</b>	Analysis of the aroma profile of fresh wood. Ongoing assessment of moisture and structure.
<b>PROFILE</b>	Characterized by loess and sediments in the southeastern Pannonian lowlands, resulting in elevated levels of aldehydes and phenols.

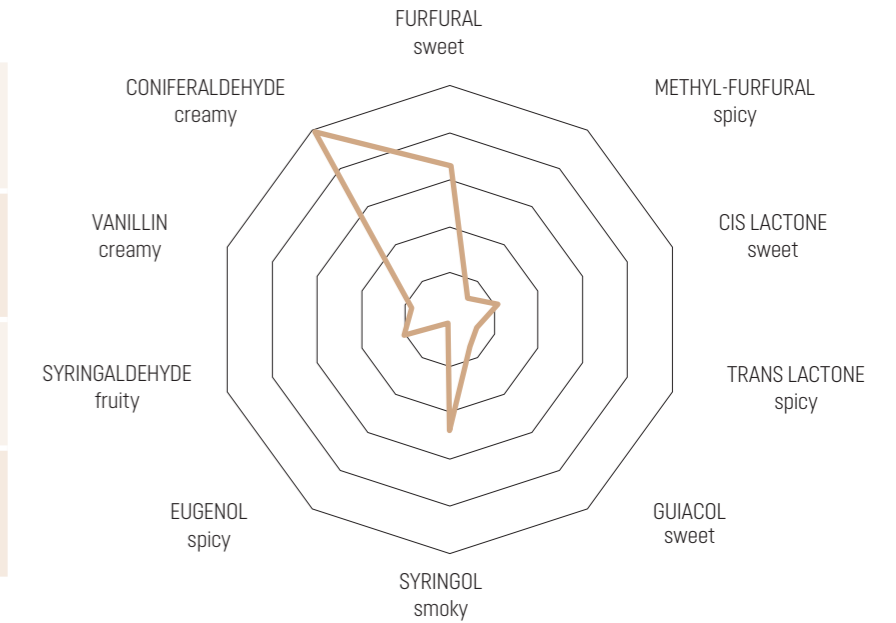


# French Oak

suitable for CASKS, CUVES & BARRIQUE

## Specification

<b>SPECIES</b>	Quercus Petraea & Quercus Sessilis
<b>AGEING</b>	At least 36 months natural outdoor Seasoning, additional storage depending on subsequent use.
<b>QUALITY CHECK</b>	Analysis of the aroma profile of fresh wood. Ongoing assessment of moisture and structure.
<b>PROFILE</b>	Red sandstone and shell limestone in the Paris Basin produce finely structured wines.



# Research

## BETTER THROUGH KNOWLEDGE

Research and development help us to optimize the storage and aging of wine, whisky or other spirits and to enable new flavor profiles and aromas.

Continuous research enables us to meet your needs and requirements and clearly differentiate ourselves from the competition. The topics of sustainability, safety and quality assurance also play a major role.

### *The effect of outdoor seasoning of at least 36 months.*

- 01** Reduces moisture in the wood from 80% to the 14 - 18% necessary for processing.
- 02** Water-soluble "green" tannins, which are considered very bitter, are washed out.
- 03** This aging process also causes the stabilization of ellagitannins (oak tannins), which limit the formation of sulfur and protect the wine from oxidation.
- 04** Volatile phenols and lignin, which have a decisive influence on the aroma, are preserved to have the right influence later.
- 05** Temperature and time determine the toasting of the wood, which enhances, reduces or releases aromas. In general, the longer the toasting, the wider the range of aromas and the softer the tannins.
- 06** Especially for fruity aromatic wines it is recommended to choose a lower but longer toasting. Especially when it comes to primary and secondary aromatic wines.





# The Craft

WITH PATIENCE AND LOVE TO THE PERFECT BARREL

Cooperage requires skill, experience and a high level of understanding of the material. Each cooper has his own techniques and secrets that he has developed over time. It is a craft that requires a lot of patience and attention to detail.

## *the journey is the reward*

Every step of the process requires precision and care to ensure a high quality product. Only through years of experience and continuous improvement of craftsmanship can a cooper become a master of his craft and produce barrels of outstanding quality. And there are not too many of those. We are all the more proud of our company and its employees.

## *Familiar and with the knowledge of generations*

Our cooperage was founded in 1933. In the meantime, the fourth generation is already involved in the daily work with new dynamics. Through further training, such as in the field of oenology, we receive new knowledge from research projects, which are incorporated daily. In addition, we build on old knowledge, modern technologies, genuine listening and expert advice - and do every step with heart and brain. Because as a family business, we attach great importance to a good, almost family-like relationship with employees, representatives and customers. For barrels that give pleasure.



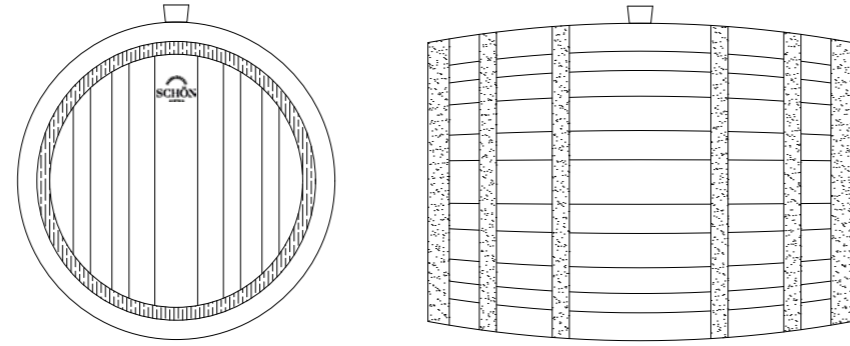
# Bordeaux Barrique

225 LITER

265 LITER

300 LITER

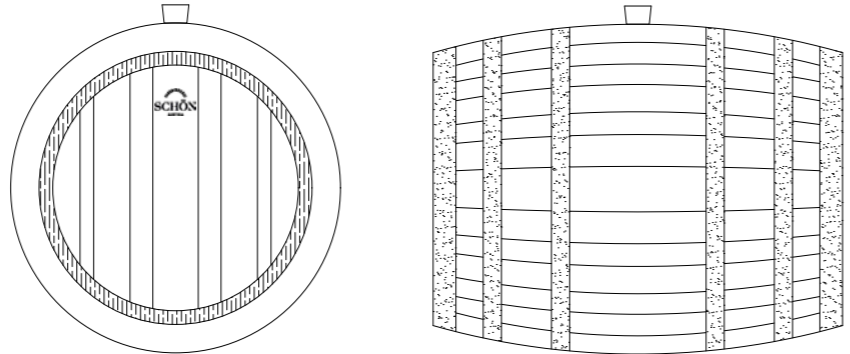
In contrast to the general handling to produce barrique barrels in series, we attach importance to the different circumstances. Barrel size, type of wood and toasting play an even more important role in these volumes than in storage barrels.



# Burgund Pièce

228 LITER

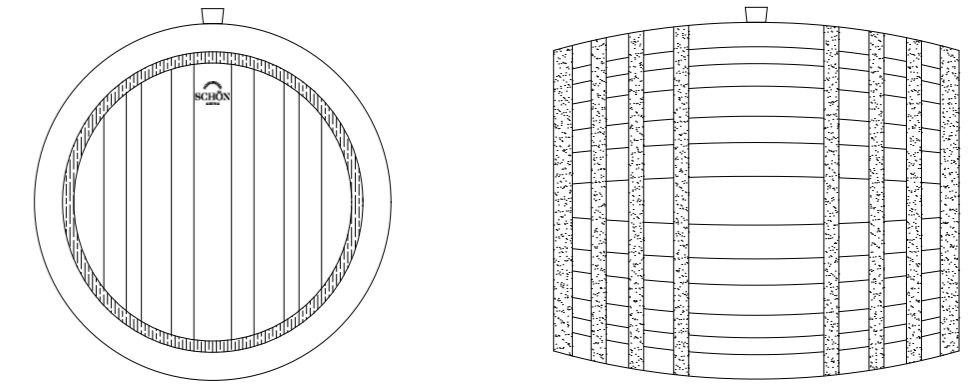
The peculiarity of the Burgundy Pièce lies in its construction and its influence on the wine. The larger ratio of diameters supports, especially white wines during aging on the lees. This type of barrel gives its contents an elegant structure and a remarkable depth.



# Bordeaux Tonneau

500 LITER

Classic 500 liter tonneau with a wood thickness of 29 mm. Wood selection as well as toastature can be optionally adapted to the desired wine style. Ideal in handling.



# Tonneau Traditional

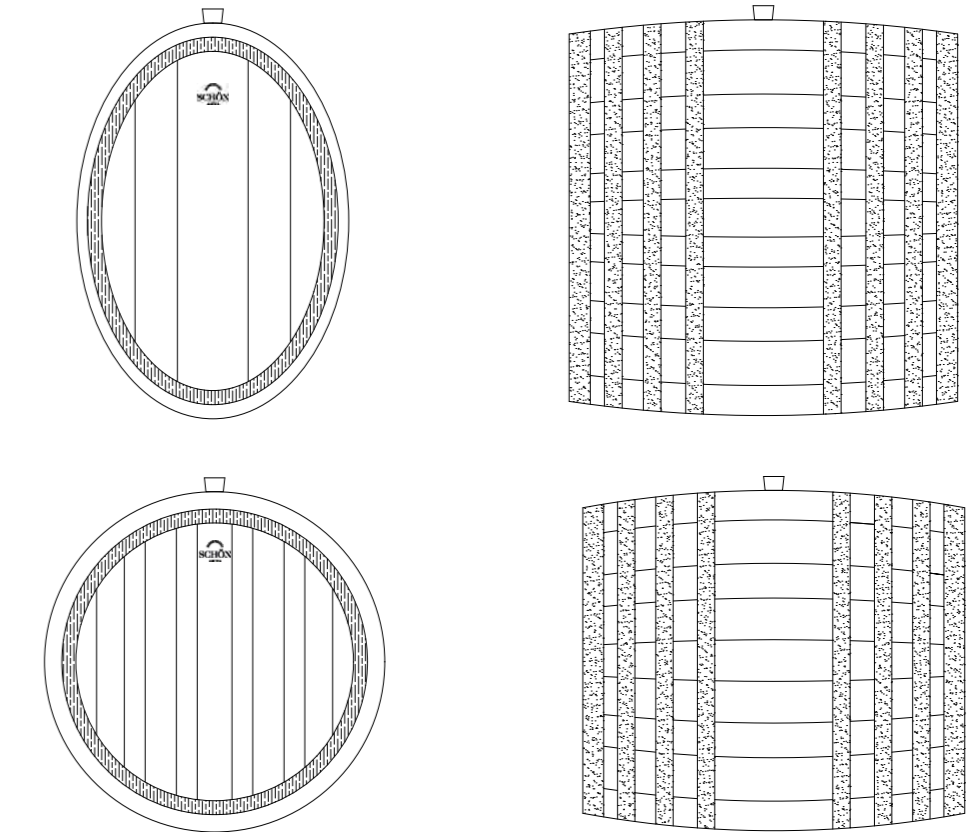
*Oval Tonneau*

500 LITER - 600 LITER - 900 LITER

*Round Tonneau*

500 LITER - 600 LITER - 900 LITER

These volume sizes are especially suitable for site wines. With these barrels you can carefree vinify batches that score with primary and secondary aromas. At the same time, the thicker wood thickness of 40 mm results in a long-lasting product for many years.



# Casks

starting from 1000 LITER

These Casks are suitable to give Structure and Aromas to their contents through different storage times. Likewise, they can serve the Fermentation, leaving more primary and secondary Aromas and the Cask gains Neutrality. With three possible Wood Thicknesses of 40, 50 and 60 mm Staves can optionally influence the intensity of Toasting and Microoxidation. They are available in Round and Oval shape, depending on spatial conditions and storage methods.



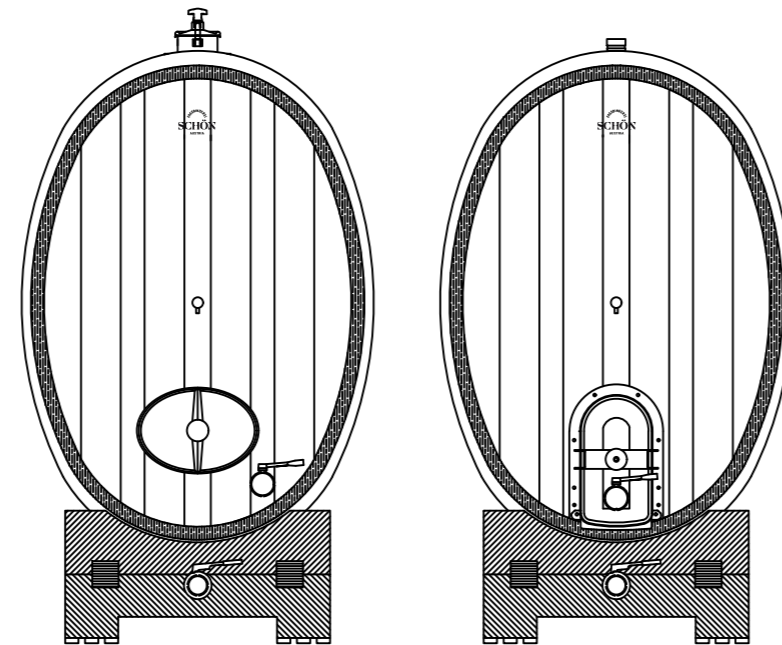


# Oval Casks

Thanks to the Shape changes the Storage. There is greater Contact of Wine and Yeast, which benefits primary and secondary Aromas. In addition, the Space in the Cellar is used optimally.

## Capacities

size	stave lenght	bilge height/width	stave thickness
1'000 Liter	130cm	140/100cm	50/48mm
1'200 Liter	140cm	150/105cm	50/48mm
1'500 Liter	150cm	160/110cm	50/48mm
2'000 Liter	160cm	178/122cm	50/48mm
2'500 Liter	170cm	190/135cm	50/48mm
3'000 Liter	180cm	205/142cm	60/50mm
4'000 Liter	200cm	220/152cm	60/50mm

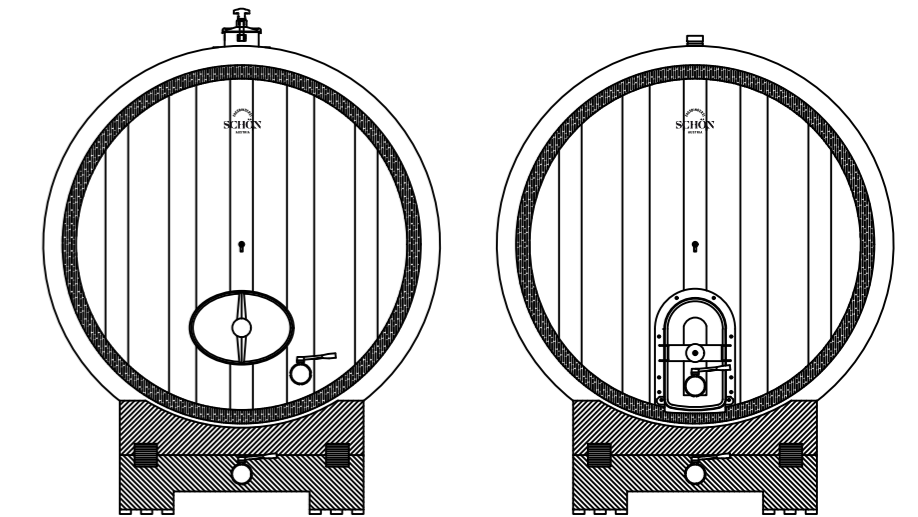


# Round Casks

A uniform and compact Shape gives a discreet Influence. Depending on the Type of Wood and Processing, there are several ways to Age the Wine. Suitable to preserve Texture and subtle Notes during Aging.

## Capacities

size	stave lenght	bilge Ø	stave thickness
1'000 Liter	130cm	125cm	50/48mm
1'200 Liter	140cm	130cm	50/48mm
1'500 Liter	150cm	137cm	50/48mm
2'000 Liter	160cm	150cm	50/48mm
2'500 Liter	170cm	165cm	50/48mm
3'000 Liter	180cm	175cm	60/50mm
4'000 Liter	195cm	190cm	60/50mm



# Cuves

starting from 500 LITER

The extraction of aromas and tannins is very important. Maceration and Fermentation are supported, which favours the ongoing process. Different equipments allow to ferment grapes individually with common techniques. Using Stainless Steel Equipment we modify classic vinification processes in wooden containers.



## Cuve – Open Top

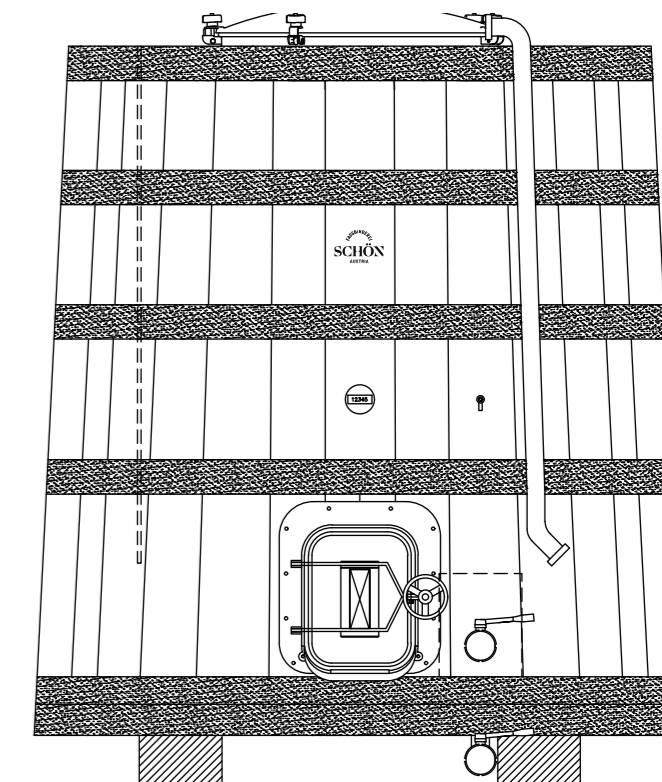
Since no Bottom is inserted, the Workload is greatly facilitated, depending on the use. Perfect for Grape Maceration or Punch Down. With the large Opening we allow several Types of Mash Processing. Especially in the Sizes 500 to 1000 liters for Whole-Bunch or Grape Maceration

## Cuve – Closed Top

Classic Fermentation Tanks with a Wooden or Stainless Steel Bottom, which are ideal for Pumping Over. Suitable from 1000 liters with appropriate Equipment for ease of work.

### Capacities

size	height	lower/ upper Ø	stave thickness
1'000 Liter	130cm	125/110cm	50mm
1'500 Liter	140cm	140/125cm	50mm
2'000 Liter	150cm	155/140cm	50mm
2'500 Liter	170cm	165/150cm	50mm
3'000 Liter	180cm	175/158cm	50mm
4'000 Liter	195cm	190/170cm	50mm



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