



by



Where oak tradition meets innovation

We represent the cutting-edge of the beverage



We started with the belief that wine maturation and storage needed innovation. Quality and consistency in wooden cooperage have improved. Relying solely on wooden barrels for wine storage is outdated.



So much of the wine world has changed and updated, and we're right there with it. We didn't invent the barrel, but we made it better!

Learn more about the revolutionary way we're rethinking the way things are done.

The Modern Cooperage advantages

Reduce costs and conserve natural resources

Modern Cooperage barrels reduce water usage and maintenance costs. Wineries save up to 90% compared to new oak barrels, with no quality difference.

Lower carbon footprint

Only high-quality staves (which pack flat, as opposed to full barrels) need to be shipped on a vintage-over-vintage basis. This means fewer recurring container-shipments.

Fewer barrels needed

Thinner metal outer layers than oak barrels increase storage volume by approximately 25% with the same physical footprint. This means more storage and movement of your wine storage.

Fewer trees harvested

A 100 to 150 years old oak tree will yield enough usable wood for between two and four traditional all-wood barrels. The same tree could supply staves for more than 300 Modern Cooperage barrels.

Micro-oxygenation

Our patented membrane allows the barrels to breathe just like oak barrels. The membrane clamps onto the 2-inch tri-clover bung on the top of the barrel and gives 10 mg/L/year of oxygen into the wine. This revolutionary membrane gives winemakers an on/off switch for oxygenation right at their fingertips.



What sets us apart

Stave carousels



With our patented stave carousel, up to 20 staves can be inserted to give the wine the exact amount of oak you envision.

Built-in stir paddle for bâttinage

Quickly and easily stir without opening up the barrel to oxygen or contamination. Our built-in paddle is curved to the exact shape of the barrel so one or two turns can give you full suspension of lees.

Barrel quality staves

Achieve all the benefits of a traditional oak barrel for a fraction of the costs. Utilising the stir paddle with staves will soften the harsh tannins of your wine for a more refined mouthfeel.

Easy to maintain

MC barrels can be sterilized, preventing Brettanomyces and fungal growth. They won't leak if left empty, eliminating the need for ongoing hydration and maintenance between fills.

Temperature control

Modern Cooperage barrels can connect to chiller for precise temperature control during fermentation or aging. You can perform cold fermentations to enhance flavours or heat the barrels to resolve sluggish fermentations and speed up malolactic fermentation. With these barrels, there's no need to heat or cool the entire room - simply regulate the wine temperature by daisy chaining the coolant through the barrels.

Zero Evaporation

Preventing evaporation saving up to 12% of wine during 18 months of aging.

This recovers the cost of the barrel in less than two vintages and eliminates the labour of monthly barrel topping.

Size matters

The Modern Cooperage barrel holds 284 Litres of wine, reducing your barrel inventory by 27%. This saves space in the winery and reduces monthly barrel storage costs.



Capacity [L]	Diameter / Length [cm]	Weight [KG]
284	78 / 92	75

Product-Video

Cost-Savings Calculator

Product-Info



Get in touch with us and we'll set up a time to chat!

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