



Natural Seasoning

BREAKING DOWN OAK CONSTITUENTS

Staves are seasoned for a minimum of 24 and up to 36 months. Rain and changing weather patterns allow the natural agents (light, humidity and fungal activity) to create the seasoning effect.

Oak hemicellulose breaks into simple sugars which will later be caramelized during the toasting process.



A SEASONED (TOP)
VS FRESH CUT STAVE
(BOTTOM)