

Toasting

Mastering the Toasting Process

It is important for Valoga to provide you with barrels that complement the quality and style of your wine.

A time – consuming and slow toasting method allows us to develop distinctive toast levels so as to match the types of wine that are aged in Valoga barrels in a more suitable manner. Toast levels are not only indicated by the surface colour of the oak, but more importantly, by the depth of the colour. In accordance with this specific distinction, we offer and produce four toasting levels:

During the heating of the staves some of the sugars in the wood are caramelized and develop a multitude of complex aromas and flavours.

These include flavours such as vanilla, fresh bread or a hint of nut .These flavours may be found in the final taste of the wine.

Our mission is to create unique barrels that meet the specific requirements of each individual client. Communication between Valoga's team and wine makers is the basis of our special relationship with every client.