

Catalogue

PREMIUM BARREL
FOR
WINE & SPIRITS



LABUTA
ESMERALDA

INTRODUCTION

Labuta Esmerada is a Portuguese cooperage specializing in the repair, rejuvenation and preparation of used barrels, as well as the supply of barrels sourced from local Portuguese wines.

Building on strong local roots, we also leverage a global network to source a wide range of casks from key wine and spirits regions around the world. This allows us to offer both traditional and more diverse maturation solutions, adapted to different styles and expectations.

With over 20 years of experience in the cooperage industry, across both wine and spirits, Labuta Esmerada combines technical expertise, careful selection, and practical know-how to ensure consistent quality and performance.

Our approach is focused on delivering reliable, tailored solutions that meet the evolving needs of producers, from small-scale projects to larger industrial requirements.

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VIRGIN OAK BARRELS



American oak and French oak new barrels each offer unique qualities for ageing wines and spirits. They contribute to structure, balance, and overall complexity, allowing for a tailored approach depending on the desired style and ageing objectives.

Capacity L	High/Length	Bilge Diameter	Head Diameter	Wood	Hoops
30L	53cm	38cm	30cm	French/ American oak	Galvanized
50L	55cm	42cm	34cm		
64L	65cm	46cm	36cm		
100L	78cm	52cm	40cm		
150L	84cm	62cm	48cm		
200L	89cm	65 cm	56 cm		
225L	95cm	70cm	56cm		
250L	95cm	70cm	60cm		
300L	100cm	73cm	58cm		
400L	110cm	85cm	65cm		
500L	115cm	90cm	70cm		
640L	115cm	100cm	85cm		



REJUVENATED STR BARRELS

American oak and French oak STR barrels offer tailored ageing solutions for wines and spirits, enhancing structure, balance, and complexity through reconditioned wood.

Capacity L	High/ Lengh	Bilge Diameter	Head Diameter	Wood	Hoops
30L	53cm	38cm	30cm	European / American oak	Galvanized
50L	55cm	42cm	34cm		
64L	65cm	46cm	36cm		
100L	78cm	52cm	40cm		
150L	84cm	62cm	48cm		
200L	89cm	65 cm	56 cm		
225L	95cm	70cm	56cm		
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500L	115cm	90cm	70cm		
640L	115cm	100cm	85cm		



SPECIALITY BARRELS



RED WINE



PORT WINE



MOSCADEL



MADEIRA



VINTAGE PORT



PORT BUTT "Pipe"



BOURBON



FRENCH SWEET WINE



WHITE WINE



SAUTERNES



MARSALA



AMARONE

Capacity L	High/ Lenght	Bilge Diameter	Head Diameter	Wood
100L (upon request)	78cm	52cm	40cm	European / American oak
150L (upon request)	84cm	62cm	48cm	
200L	89cm	63 cm	56 cm	
225L	95cm	70cm	56cm	
250L	95cm	70cm	60cm	
300L	100cm	73cm	58cm	
400L	110cm	85cm	65cm	
500L	115cm	90cm	70cm	
640L	115cm	100cm	85cm	



SHERRY CASK® CERTIFICATION

AT LABUTA ESMERADA, WE SPECIALIZE IN CERTIFIED SHERRY CASKS, COMBINING TRADITIONAL COOPERAGE CRAFTSMANSHIP WITH ADVANCED VIRGIN OAK SELECTION AND PREPARATION TECHNIQUES TO DELIVER EXCEPTIONAL MATURATION SOLUTIONS FOR PREMIUM SPIRITS.

DRAWING ON STRONG PARTNERSHIPS WITHIN THE SHERRY REGION AND EXTENSIVE INDUSTRY EXPERTISE, WE CAREFULLY SOURCE, INSPECT, SEASON, AND PREPARE CASKS TO ENSURE AUTHENTICITY, CONSISTENCY, AND OUTSTANDING AROMATIC PERFORMANCE.

OUR APPROACH INTEGRATES SEVERAL COMPLEMENTARY SOURCING AND PREPARATION METHODS, ALLOWING US TO MEET A WIDE RANGE OF MATURATION OBJECTIVES — FROM RICH AND INTENSE OAK-DRIVEN PROFILES TO MORE ELEGANT AND WINE-INFLUENCED EXPRESSIONS.

EVERY CASK IS PREPARED WITH PRECISION TO GUARANTEE RELIABILITY, TRACEABILITY, AND OPTIMAL PERFORMANCE FOR WHISKY, RUM, AND OTHER PREMIUM SPIRITS.

SHERRY CASK® CERTIFICATION

Step 1. Rigorous Oak Selection

- Careful selection of oak trees based on grain, structure, and homogeneity
- Ensures watertightness, durability, and aromatic potential
- Each step directly impacts the final cask quality

Step 2. From Stave to Barrel

- Transformation from oak logs into staves and then into barrels
- Combination of traditional craftsmanship and modern techniques
- Precision work to guarantee structural integrity and performance

SHERRY CASK® CERTIFICATION

Step 3. Precision Crafting

A controlled process in 4 key steps:

1. Wood selection and sorting
2. Shaping of staves
3. Natural drying
4. Final quality control

→ Result: a perfectly balanced and stable cask

Step 4. Natural Air Drying (18–36 months)

- Outdoor seasoning of staves
- Moisture reduction
- Tannin softening
- Fiber stabilization

→ A crucial step to develop the oak's aromatic potential

SHERRY CASK® CERTIFICATION

Step 5. Bodega Phase (Sherry Seasoning)

- Casks filled with Sherry within the Jerez region
- Wine penetrates the wood, transforming its profile
- Development of key aromas (nuts, dried fruits, sweetness)

→ The wood becomes a true flavor carrier

Step 6. Certification Process

- Full traceability of each cask
- Identification via unique number / QR code
- Validation by an official wine authority

→ Ensures authenticity and compliance with Sherry standards

Step 7. Added Value for Premium Spirits

- Rich and complex aromatic contribution
- Consistency and reliability
- Ideal for premium spirits (whisky, rum, etc.)

NON-CERTIFIED FORTIFIED WINE FROM SPAIN

AT LABUTA ESMERADA, WE OFFER A COMPREHENSIVE RANGE OF NON-CERTIFIED FORTIFIED WINE CASKS, COMBINING TRADITIONAL CRAFTSMANSHIP WITH MODERN REJUVENATION TECHNIQUES.

OUR APPROACH IS BUILT AROUND SEVERAL COMPLEMENTARY SOURCING AND PREPARATION METHODS, ALLOWING US TO MEET A WIDE VARIETY OF MATURATION OBJECTIVES. FROM INTENSE OAK-DRIVEN PROFILES TO MORE SUBTLE, WINE-INFLUENCED EXPRESSIONS.

THE FOLLOWING PROCESS OUTLINES THE KEY STAGES BEHIND OUR CASK OFFERING, FROM REJUVENATED STR CASKS TO TRADITIONALLY SEASONED BARRELS AND DIRECTLY SOURCED BODEGA CASKS, ALL CAREFULLY SELECTED AND PREPARED TO ENSURE OPTIMAL PERFORMANCE FOR PREMIUM SPIRITS.

NON-CERTIFIED FORTIFIED WINE FROM SPAIN

Option 1

STR & Seasoning with fortified wine (Oloroso, PX,...)

Our primary approach is based on the STR process (Shaved, Toasted, Re-charred) combined with controlled seasoning.

- Former wine casks are carefully rejuvenated
- Virgin oak character is restored
- Toasting profiles are tailored to achieve specific aromatic outcomes
- Then transferred to recognized bodegas in Jerez de la Frontera
- Seasoned with fortified wines such as:
 - Oloroso
 - Pedro Ximénez (PX)
 - Amontillado
 - On demand

➔ This ensures a high-performance cask with strong aromatic impact

NON-CERTIFIED FORTIFIED WINE FROM SPAIN



TARANIS
TRADITIONAL WINE CASK SEASONING
ESTABLISHED 1988

Option 2

Traditional Wine Cask Seasoning with Ex Red wine barrels

- Selected ex-red wine barrels with sanitary control
- Aged for around 5 years in wineries
- Then transferred to recognized bodegas in Jerez de la Frontera
- Seasoned with fortified wines such as:
 - Oloroso
 - Pedro Ximénez (PX)
 - Amontillado
 - On demand

→ This process delivers a more classic and wine-driven profile

Option 3

Direct Sourcing from Bodegas

We also source mature casks directly from bodegas in the Jerez region:

- Casks with real history of Sherry seasoning
- Selected from trusted and established producers

Each cask then undergoes:

- Full inspection in our cooperages
- Structural and sanitary checks
- Preparation to ensure optimal performance

→ Guaranteeing suitability for premium spirits maturation

NON CERTIFIED & CERTIFIED SHERRY BARRELS



OLD OLOROSO OR PX



STR HOGSHEAD SEASONED WITH OLOROSO & PX WINE



CERTIFIED SHERRY



SHERRY BUTT

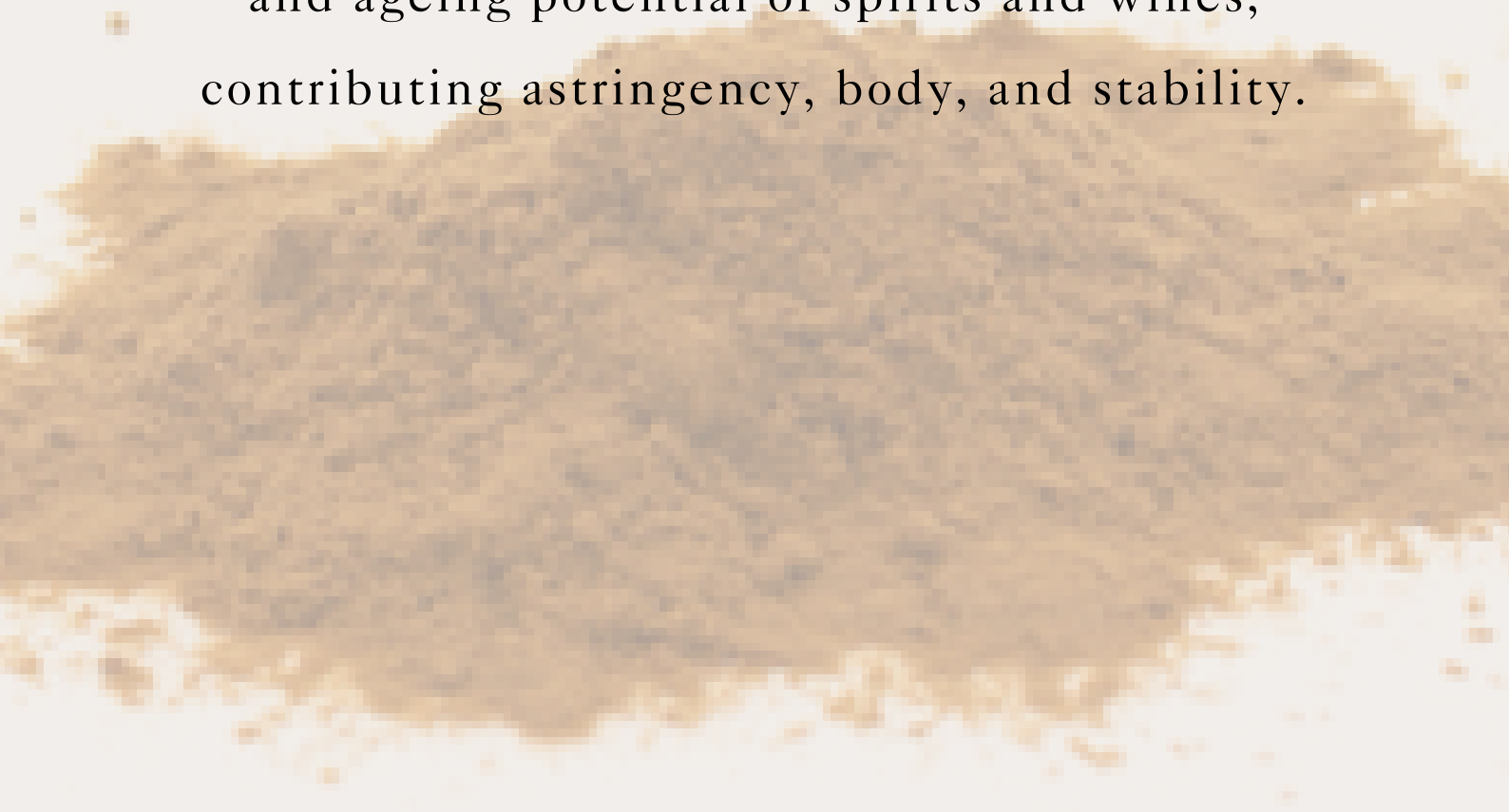
Capacity L	High/ Lengh	Bilge Diameter	Head Diameter	Wood
100L (upon request)	78cm	52cm	40cm	European / American oak
150L (upon request)	84cm	62cm	48cm	
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OAK EXTRACT

Tannins are natural compounds found in grapes and in oak barrels.

They play a key role in the structure, texture, and ageing potential of spirits and wines, contributing astringency, body, and stability.



OAK EXTRACT

In spirits, tannins from the wood enhance aromatic complexity, color, and mouthfeel, helping to shape balance and overall quality.



Product	Form	Use	Organoleptic Profile	Polyphenol content	Tannin content	Vanillin Content	Recommended Use
BRANDY	Liquid	Spirits	Vanilla, fresh oak wood, soft and unctuous tannins	30 g/L	100 g/L	50 mg/L	Maturation, more roundness to the aromas. Removal of harsh notes.
SWEET	Liquid	Spirits	Oak wood notes, vanilla, almond, mildness, moka	30 g/L	30 g/L	200 mg/L	Maturation, more roundness to the aromas
INTENSE	Powder	Spirits	Intense and supple tannins, sweet sensation. Coffee, dark chocolate, vanilla, coconut and spice notes	-	300 g/kg	2,000 mg/kg	Texture and aromatic intensity. Quercus petraea.
BBN	Powder	Spirits	Coffee, dark chocolate, vanilla, coconut and spice notes	-	350 g/kg	2,800 mg/kg	Accelerated ageing, wood contribution. Quercus alba.



OAK EXTRACT

Tannins are key natural components that shape the structure and ageing potential of wines and spirits. They contribute to mouthfeel, balance, and stability, while supporting the development of complexity over time.



Product	Form	Use	Organoleptic Profile	Polyphenol content	Tannin content	Vanillin Content	Recommended Use
VFR	Powder	Wine	Coffee, dark chocolate, spices, intense tannins	-	800 g/kg	-	Color fixation for red wines. Aromatic complexity, structure, roundness and aromatic clarity.
INTENSE DUO	Powder	Wine	Combination of oak tannins + yeast	-	310 g/kg	-	Texture and aromatic intensity. Fine tannins. Addition of yeast protein with high molecular weight bringing stability and mouthfeel. Quercus petraea.
VF	Powder	Wine	Vanilla, coconut, soft tannins	-	650 g/kg	-	Structure and depth. Used during vinification.
VF DUO	Powder	Wine	Vanilla, coconut, soft tannins	-	650 g/kg	-	Protects white, red and rosé wine musts. It improves : <ul style="list-style-type: none"> • Structure • roundness • aromatic • clarity- freshness of treated wines. Used during vinification on harvests lacking maturity. Quercus robur.



BARREL PLANTER

Add a touch of rustic charm to your space with our planter crafted from a genuine oak barrel. Both sturdy and refined, it is ideal for use as a planter, decorative storage, or water container.



PLANTER



PLANTER WITH ROPE HANDLES



PLANTER WITH METAL HANDELS

Capacity L	High/Lenght	Bottom Diameter	Top Diameter	Wood
100L	40 - 45 cm	60 cm	65 - 70 cm	Oak
150L	50cm	65 cm	70-75 cm	Oak

ACCESSORIES



TAP



WOOD TAP



WOODEN RACKS



PLASTICS BUNGS




BUNGS



RACK

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