

CASK TYPES

Cask Type	Wood	Volume	Origin	Typical flavours	Get tasting
BOURBON Common Cask Name: Barrel or Hogshead	American White Oak	Barrel – 180-200 litres Hogshead – 225-250 litres	USA	Coconut, Vanilla, Honey, Caramel, Oak, Leather, Nutmeg, Almond, Butterscotch	Balblair 1997, Glenmorangie Original, Tullibardine The Murray, Tobermory 10 year old, Auchentoshan American Oak
WINE Common Cask Name: Barrel or Barrique	Typically French oak	Barrel – 180-200 litres Barrique – 250-300 litres	Local to each wine region, e.g. Bordeaux, France	Varies according to wine. Sauternes casks has notes of fresh bread, tart au citron, and crème caramel. Bordeaux casks gives red berry, cherry, and plum.	White wine – Arran Sauternes Cask, Glenmorangie Nectar D’Or, Glenmorangie 1981 Vintage Red wine – PGlenfiddich Age of Discovery 19 year old, Glen Garioch 1998 15 year old
PORT Common Cask Name: Pipe or Barrique	Usually French oak	Pipe – 550-600 litres Barrique – 200-220 litres	Portugal	Berry fruits, red currant, sultana	Glenmorangie Quinta Ruban, Laphroaig Brodir, Balvenie PortWood 21 year old, Talisker Port Ruighe
SHERRY Common Cask Name: Butt or Puncheon	Types: Pedro Ximénez, Oloroso, Amontillado, Fino, Manzanilla, etc Wood: European or American oak	475-600 litres	Jerez, Spain	Dates, walnut, sultana	Balvenie Double Wood, Lagavulin Distillers Edition, Glenmorangie Lasantha GlenDronach 12
MADEIRA Common Cask Name: Drum	Portuguese oak	600-650 litres	Portugal	Sweet fruits, figs, spice	Laphroaig Carideans 2016, Glenmorangie Bacalta
RUM Common Cask Name: Puncheon	American oak	400-450 litres	Caribbean	Molasses, vanilla, tropical fruits	Balvenie Caribbean Cask, Ardbeg Drum (peated)
BEER Common Cask Name: Barrel	American oak	200 litres	Usually a local brewery	Sweetness, malt, creamy	Glenfiddich IPA Experiment

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The information compiled by Barrel Next team is updated and accurate to best of our knowledge; if there is any misinterpretation of facts please reach out to Barrel Next team at info@barrelnext.com.