



Modern Cooperage

Cutting edge barrels for the wine and spirits industry



Modern Cooperage was founded with the vision to create innovative and sustainable solutions that help winemakers increase wine quality and take full control of their wines in barrel.

Our state-of-the-art barrels offer winemakers powerful new tools that solve many of the shortcomings of traditional oak barrels and greatly reduce production costs.

The Modern Cooperage Advantage

✓ Quality

- Barrels integrate into existing barrel racks
- Repeatability year-after-year
- Reduced oxidation and evaporation
- Barrel stirring without opening the barrel
- Easy to sanitize
- Less SO₂ during aging

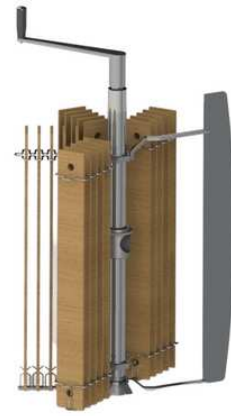


✓ Control

- Full control of oak
- Temperature control
- Oxygenation control with patented O₂ breathing membranes
- Control aging time
- Inventory control - no more waiting for barrels to arrive from France

✓ Economical

- 30+ year barrel life
- Affordable to replace oak staves
- Lower costs of labor to maintain
- 26% more volume per barrel
- Lowers cost of goods
- Minimal evaporation = reduced wine loss and no topping



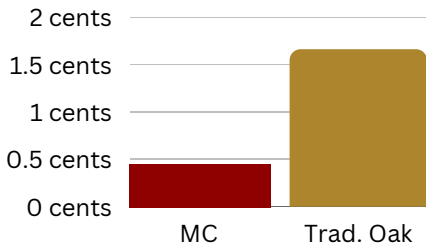
- Content: 284 Ltr.
- Weight: 69 KG
- Carousel can fit up to 20 staves
- Dimensions: similar to a 225 Ltr. Barrique

✓ Environmental

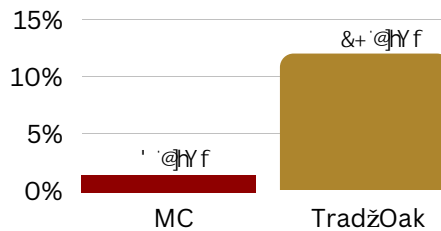
- Reduced water & energy use
- Fewer trees harvest
- Lower carbon footprint
- Fewer barrels needed

Save More Money Compared to Traditional Oak Barrels!

Cost Per Bottle

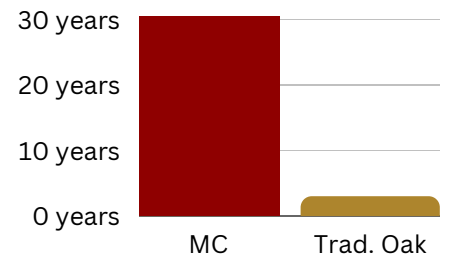


Evaporation Per Barrel*



*Sponge effect

Lifespan



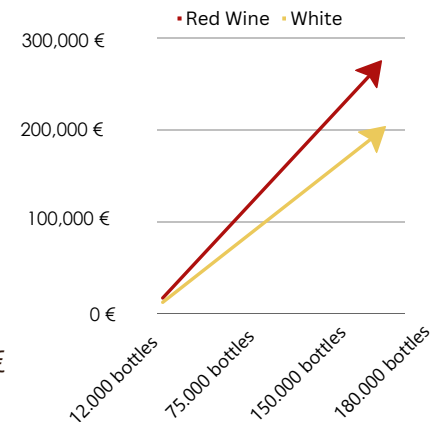
Savings Per Vintage

RED WINE

- 12.000 bottles: up to 16.095 €
- 180.000 bottles: up to 241.416 €

WHITE WINE

- 12.000 bottles: up to 11.736 €
- 180.000 bottles: up to 176.040 €



Reduce Costs Each Vintage You Use A Modern Cooperage Barrel!

Want to learn more?

Get in touch with us and we'll set up a time to chat!
office@k-t-w.com | www.k-t-w.com | Tel. +49 63 26 96 75 40

