



Modern Cooperage -Gen-5 barrel

Innovative technology for precise and reproducible wine aging

An independent study by the Statal Teaching and Research Institute for Viticulture Weinsberg (Germany) shows:

The Modern Cooperage Gen-5 barrel is one of the most powerful systems in modern wine aging (Clauß, 2025).

Your advantages

- Significantly higher aroma intensity compared to traditional aging methods
- Highest phenolic structure and color stability in direct comparison
- Greater fullness and body in the wine
- Top ratings from professional tasters
- Reproducible results through controlled micro-oxygenation
- Individually adjustable aroma profile through a flexible stave system
- Sustainable due to a durable stainless steel body
- Optimal hygiene and easy cleaning

Technological Superiority

The Modern Cooperage system combines the advantages of traditional wooden barrels with modern stainless steel tank technology. Controlled micro-oxygenation allows precise regulation of oxygen input – a crucial factor for the targeted development of structure and aroma.

At the same time, the modular stave system enables flexible design of wine style. Different wood types and toasting levels can be individually combined to create customized aroma profiles.

Study Results

In sensory analysis, the wine aged in the Modern Cooperage barrel showed one of the highest aroma intensities among all tested variants. Analytical measurements also revealed the highest values for total phenols and color intensity – clear indicators of structure, complexity, and aging potential (Clauß, 2025).

In blind tastings conducted by professionals, the system achieved a top ranking, confirming its performance in practical use.

Conclusion

The Modern Cooperage Gen-5 barrel represents a new standard in wine aging: maximum control, high reproducibility, and targeted style development. It is the ideal solution for wineries aiming to combine quality, efficiency, and innovation.

Source (APA):

Clauß, C. (2025). *Comparison of different storage vessels for Pinot Blanc aging*. State Teaching and Research Institute for Viticulture and Pomology Weinsberg.



KTW GmbH & Co. KG
Weinbachstr. 3
D-67146 Deidesheim

office@k-t-w.com
+49 6326 967540
k-t-w.com

