

Pauscha
Austria
·since 1875·



Coopers by passion



WOLFSBERG

Wolfsberg is often described as the paradise of Carinthia; it is situated in Lavanttal, the most fascinating valley in Austria. On clear days the snow-capped Alps can be seen reflected in the blue waters of the lakes.

The particular Alpine climate, sunny but with a fresh mountain breeze is the ideal condition for the seasoning and maturation of wood.

Winter snow and summer rain guarantee the cleansing of the hardest wood tannins so only the more delicate continue to mature in our wood, waiting to yield into your wines.





———— COOPERS BY PASSION ————



CRAFTSMANSHIP TRADITION

Our company of craftsman coopers, Pauscha Austria, has been producing casks, vats and barriques for the refinery of wines and spirits.

We select prime quality Austrian oak from the nearby Stiria, Germany, central France or Eastern Europe which we leave in the open-air to season for long years.

We only work with quarter-sawn wood for the barrels and split wood for the barriques so the fibres are always parallel and the yielding process is more delicate and constant.

The wood is naturally seasoned in mountain air to ensure perfect maturation.



“... as skilled coopers
we make barrels
like bespoke clothes,
made to measure
for our customers...”



OUR BARRIQUES

Our barriques are unique pieces and are handmade using the best split oak.

Toasting is controlled with laser sensors to guarantee a constant temperature on the wood. Only in this way can we toast the core.

After toasting we install the bottoms and finish them off to make them perfect. They are all tested with an exclusive pressure system.

Pauscha barriques are made exclusively from natural and certified products, so that your wines can be oxygenated and aged perfectly.



Barriques

Capacity	Dimensions	
Liters	Staves	Ø Diameter
	cm	
225	95	69
300	100	78
500	110	92
750	120	110

OUR CASKS

Our round or oval casks are hand-made with quarter-sawn oak.

Our coopers use fire to bend the resistant fibres; the toasting is then carried out if requested by our customer.

The casks are refined by hand with great care and passion to make them perfect both inside, so they are easy to clean, and outside so they are magnificent to see in your cellars.

They come complete with made-to-measure supports and a variety of accessories in stainless steel.

Round Cask

Capacity	Dimensions	
Hl	Staves	Ø Diameter
	cm	
10	125	125
20	160	155
30	180	175
40	195	195
50	215	200
75	235	235
100	275	262

Oval Cask

Capacity	Dimensions	
Hl	Staves	Ø - Height X Widht
	cm	
10	130	150 x 100
20	160	180 x 130
30	180	150 x 210
40	195	165 x 230
50	225	240 x 170
75	235	205 x 285
100	275	310 x 210

OUR VATS

We recommend our vats for the fermentation of wine as wood has a naturally stabilising effect on wine.

We always use wood from nearby Stiria (Austria), Germany, France or Eastern Europe.

Vats are all made and refined by hand, taking particular care of the inside so the wine-making process is as easy as the cleaning of the cellar.

Accessories in stainless steel and appropriate supports are available for all vats.



Vats for fermentation/aging

Capacity	Dimensions	
	Height	Ø Floor
HL	cm	
10	130	120
20	160	155
30	180	175
40	200	190
50	210	200
75	230	230
100	270	255

ACCESSORIES



Stainless steel door
(standard)



Wood door
with silicon gasket



Stainless steel door for
SPEZIAL FASS



Stainless steel lid



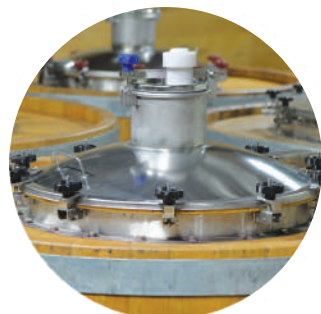
Total drainage pipe
in stainless steel



Simple valve



Stainless steel door for Vats
(Bottom level/standard)



Stainless steel lid
for Vats

OUR SERVICE FOR YOU

We are at your disposal for advice about the best barrels for your space and our coopers are always available to pose and repair casks, vats and barriques on request.



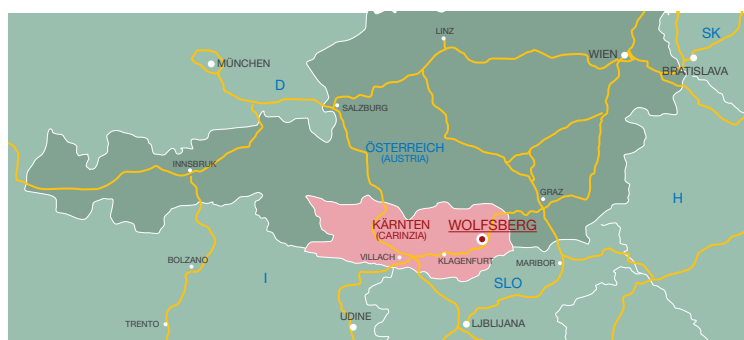


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