Tonelería MURUA desde 1898

Premium Spirit

The know-how of Tonelería Murúa since 1898, allows us to have the right knowledge to make the best selection of White Oak trunks that create the special barrels for distillates. It is mainly in the forests of Orzak (Arkansas), Missouri and Kentucky where the best oaks grow to have high quality wood for distillates. After an important selection of trunks in origin, the staves are set aside and finally arrive at our cooperage following a strict quality control and traceability follow-up. The selected boards will remain in our yard (20,000m2) maturing for a minimum of two years (24 months) to achieve a natural drying process that will allow us to make a high quality barrel. All the staves, upon arrival at our facilities, are re-stacked at a 45º angle and with an east-west orientation, in favor of the air currents to guaran-tee a homogeneous and integral drying throughout the length of the stave.
The location of Toneleria Murúa allows the ideal climatic condi-tions for an adequate maturation of the wood.

AMERICAN OAK

In the forests of the Ozarks (Arkansas), Missouri and Kentucky grow the best oak trees that allow us to make high quality barrels for distillates.

EUROPEAN OAK

In Eastern European countries, oak trees have been growing for hundreds of years and have been waiting for the best distillates to mature.

"Between 60 % and 80 % of a whisky's aromas are contributed by the barrel".

TOASTING

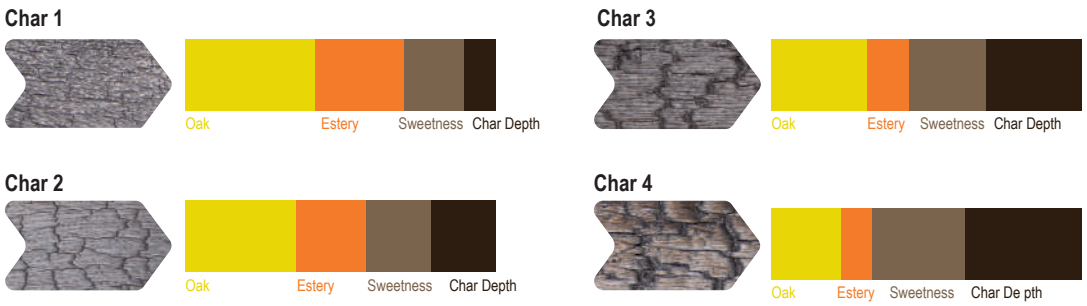
Tonelería Murua continues with the traditional method of toasting its barrels over direct oak fire. The time, patience and know-how of the artisan cooper allows the barrels to be toasted internally to obtain the most suitable aromas for the different distillates, enhancing the aromas and flavors that will characterize the final distillate as it matures in the barrels.

This system is still ideal for the aging of the most prestigious distillates in the world.

Toneleria Murúa only manufactures distillate barrels under the specific manufacturing order of each distillery, following a strict toasting protocol that adjusts to the technical characteristics requested by the client.

BARREL SIZES

CAPACITY	200 L.	250 L.	500 L.
DRYING TIME	24 Month	24 Month	24 Moth
GRAIN TYPE	Fine	Fine	Medium-Fino
WEIGHT	48 KG.	58 KG.	98 Kg. (Ame) 100 Kg. (Eur)
HEIGHT	880 mm	970 mm	1142 mm
THICKNESS	27 mm	27 mm	27 mm. (Ame) 32 mm.. (Eur)
HEAD DIAMETER	570 mm	615 mm	800 mm
BARREL DIAMETER	630 mm	710 mm	900 mm
GALVANISED RINGS	6	8	10
DIAMETER OF CAUTERISED MOUTH 50mm.	50 mm		
PLUG	Wood		
CUSTOMER LOGO AND CODING ON BOTTOM	Included		
TOASTED BOTTOMS	By order		
TOASTING LEVEL	To choose from		



The toasting of the barrels breaks down the lignin, releases the vanillin and cellulose, which fragments along with the hemicellulose, releasing its sugars to achieve the flavour. cellulose, which fragments together with the hemicellulose, releasing its sugars to achieve the flavour of vanilla, caramel and, of course, smoky aromas. vanilla, caramel and of course smoky aromas.

Tonelería MURUA desde 1874

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