- KALINA -

1959

"Barrels are our Passion"

www.hungarianbarrels.com

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Our special wood – Our unique barrels

Our wood: *"Oak is to a Cooper What Grapes Are to a Winemaker"* The forests of Tokaj are steep, rocky and cold; one of only a handful in the world to grow exclusively Quercus Petraea oak. This species is highly sought after and valued for its enticing aromas and subtle oak characters.

We exclusively use to produce barrels made from Tokaj oak by Zemplen Forests. We are Located in Kádárok Völgye (Valley of the Coopers) Mád and Tállya, this region of the Tokaj appellation has a written history of over 1,000 years of coopering. In these forests, we source 100 to 140 year-old trees that are the densest and tightest grained oak in all of Europe.

We season, toast, and cooper this wood into barrels, and age our oak staves for a minimum of 36 months but there are a big request for 48 months dried staves. This particular oak enhances the aromatics for the wine, and creates and maintains a vibrancy for mountain fruit. The result is a fresher, livelier. Our forests have been sustainably managed since 1769 by decree of the Empress Maria Teresa of the Austro-Hungarian Empire, requiring selective logging and systematic re-planting.

Oak Is to the Cooper What Grapes Are to the Winemaker!

Gabor Kalina, Master cooper – guides our employees with the highest expectations and delivers top quality results:
"My love and ambition for the profession come from my beloved father. It is my passion to handcraft unique and high quality barrels!"
My wife Marianna supports our work with all her heart and soul.
She fills in a creative and administrative role that aids and encourages the relationship between winemakers and cooper.

Barrel making starts in the forest itself. We only work with the finest raw materials to make sure that winemakers can achieve the best results.

During barrel making, all processes are actively monitored: From log splitting to a 36-month-long natural air drying. The scorching is done on a controlled oak fire that ensures a perfect taste and aroma.

We only use natural materials.
As our philosophy is to combine traditional elements provided by nature and use today's modern technology to fulfill our costumers' dreams, wishes and desires.

Our Products - Barrel Types

225 Liter Bordeaux

Capacity: 225 Liters - 59 gallons
Stave length: 94 cm
Bilge diameter: 70 cm
Head diameter: 56 cm
Stave thickness: 27-29 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 50 mm heat-treated
Weight: 53 kg

Our most popular product,
not just by us but by the entire world:
Explore the world of wine aging perfection with our 225 Liter Bordeaux barrel, renowned as the global favorite among winemakers. Crafted to enhance the character and complexity of your wine, this barrel strikes the perfect balance between oak influence and wine interaction.

225 Liter Bordeaux export
of galvanized rings: 8

228 Liter Burgundy
Capacity: 228 Liters - 60 gallons
Stave length: 88 cm
Bilge diameter: 75 cm
Head diameter: 60 cm
Stave thickness: 27-29 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 50 mm heat-treated
Weight: 54 kg

Indulge in the art of winemaking with our 228 Liter Burgundy barrel.
Tailored for Burgundian varietals, it adds finesse and complexity. Larger capacity ensures a balanced oak integration, making it a choice for those who savor sophistication in every drop.
Elevate your craft with our exquisite barrel.

300 Liter Oak Barrel
Capacity: 300 Liters
Stave length: 100 cm
Bilge diameter: 80 cm
Head diameter: 64 cm
Stave Thickness: 28-29 mm
# of galvanized rings: 8
Number of rivets: 16
Bunghole diameter: 50 mm heat-treated
Weight: 63 kg

400 Liter Oak Barrel
Capacity: 400 Liters
Stave length: 102 cm
Bilge diameter: 90 cm
Head diameter: 70 cm
Stave Thickness: 30 mm
# of galvanized rings: 8
Number of rivets: 16
Bunghole diameter: 50 mm heat-treated
Weight: 80 kg

A highly fashionable and popular product, gladly used by winemakers for its excellent technological features. Produced by our company with a particularly thick stave of 30 mm, the wall thickness reduces microoxidation. This preserves the wine exceptionally well, highlighting the variety and fruitiness in a unique way. The drawback is the substantial wall thickness, making it challenging to move due to its weight reaching 100 kg during use.

500 Liter Oak Barrel
Capacity: 500 Liters
Stave length: 104 cm
Bilge diameter: 100 cm
Head diameter: 82 cm
Stave Thickness: 30-31 mm
# of galvanized rings: 8

Number of rivets: 16
Bunghole diameter: 50 mm /ht/
Weight: 90-95 kg

The solution: Optionally equipped with technological acid-resistant taps based on demand.

Our Smal Barrel Types:

50 Liter - small barrel

Capacity: 50 Liters.
Stave length: 50 cm
Bilge diameter: 50 cm
Head diameter: 40 cm
Stave Thickness: 23-25 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 40 mm he
Weight: 20 kg

Great for small quantities of wine, spirits, & whiskey!
Dive into the artistry of winemaking with our 50 Liter Oak barrel designed for those seeking precision and control.

Ideal for boutique vineyards and passionate enthusiasts, this barrel imparts a nuanced touch of oak, allowing for a faster and more concentrated aging process.

100 Liter –small barrel

Capacity: 100 Liters - 26 gal.
Stave length: 65 cm
Bilge diameter: 63 cm
Head diameter: 50 cm
Stave Thickness: 25-27 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 40 mm heat-treated
Weight: 32 kg

Bigger wineries use these to eliminate ullage. Also popular amongst hobby winemakers. Excellent choice for maturing spirits.

114 Liters - small barrel

Capacity: 114 Liters - 30 gal.
Stave length: 75 cm
Bilge diameter: 65 cm
Head diameter: 50 cm
Stave Thickness: 25-27 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 45 mm heat-treated
Weight: 35 kg

Half our most popular product: It can be cleaned and moved easily, too. We offer it either for beginner wine makers, who make experiments, or for big wineries to hold the rest of wine in them. It is a perfect use when only a little wine is left out of a the big amount and we would not like our wine to get any troubles or volatile away.

136 Liter - "Gönci"barrel

Capacity: 136 Liters - 35 gal.
Stave length: 68 cm
Bilge diameter: 65 cm
Head diameter: 56 cm
Stave Thickness: 25-27 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 45 mm heat-treated
Weight: 45 kg

220 Liters - "Szerednyei"barrel

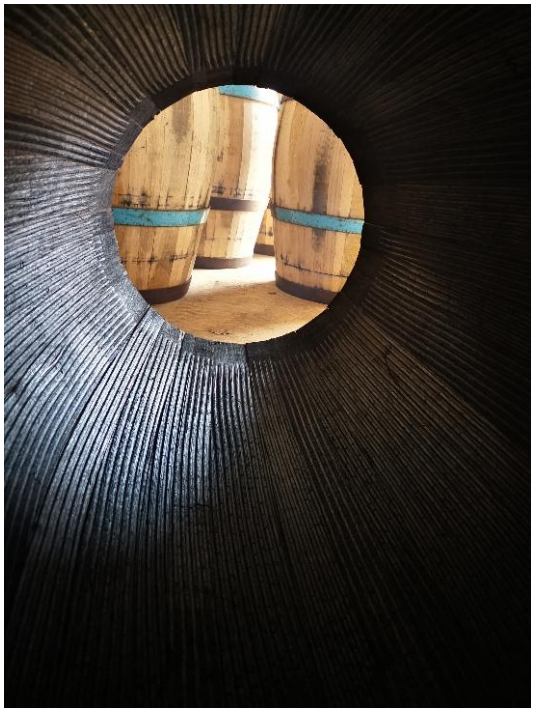
Capacity: 220 Liters - 57 gal.
Stave length: 80 cm
Bilge diameter: 80 cm
Head diameter: 62 cm
Stave thickness: 27-30 mm
# of galvanized rings: 6
Number of rivets: 12
Bunghole diameter: 50 mm heat-treated
Weight: 52 kg

This are typical Hungarian mesure / types.

Dimension figures are nominal.
Custom sizes and modifications are also possible.
Current examples:
150 Liter Oak barrel - 39 gal.
200 Liters Oak barrel- 53 gal.
Please consult with us.

Toasting levels:

Toasting the Barrel Body: LT, MT, MT +,M++; H ;
Toasting the Barrel Heads: Toasted Heads TH – L ; M ; M+ ; H ;
For Whisky and spirits: C1, C2, C3, C4 Char Level 1; 2; 3; 4;



Grooved staves — increases inner surface area.

If you need any other question please don't hasitate to wrtie me. If you have time please visit our cooperage to undarstand the little but important details and differencies.
By pulling together the barrels: preheating + fireing and toasting procedure we use solely the own dried oak wood wich were drying for 24-36 month long.

For more information about barrel types, raw materials, and sources, please contact us:

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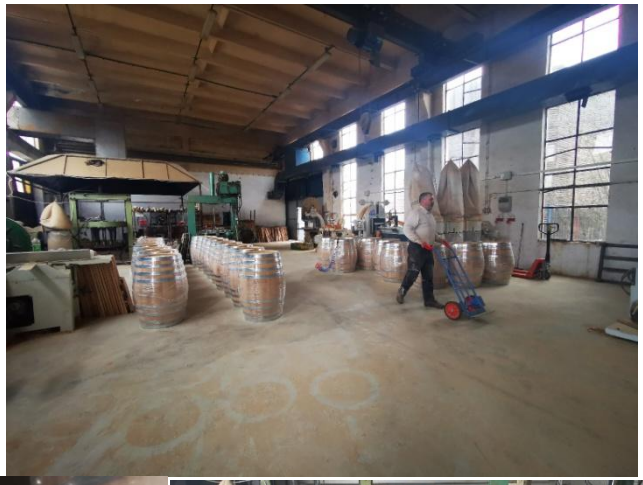
Please visit us on:
www.facebook.com/kalinabarrels
www.youtube.com/user/KalinaCooperage
www.instagram.com/kalinacooperage/
Thank You!

Whether you're an industrial user in need of larger quantities or a small, personalized winemaker seeking just the right amount, we've got you covered.
Our supply can accommodate the scale of your operation, ensuring that every barrel meets your specific requirements. From industrial batches to individual artisanal creations, our oak barrels are crafted to elevate the essence of your wine, regardless of the quantity.



„In our Cooperage the barrel is a matter of trust."

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