



essencia

BARREL CHUNKS

essencia Barrel Chunks are made from barrels sourced **directly** from the distillery. They are not merely wood chips which were destined for other uses, such as fish smokers etc.

Barrels are broken down following emptying, cut down to the optimum sized Chunks and bagged as soon as possible.

The whole process is designed to minimise the drying out of the barrel wood. This maximises freshness and taste, and ensures a premium quality product for the end user.

essencia Barrel Chunks can be used in a number of different ways depending on taste. Basically it comes down to flavour versus oaking action.

- The more Chunks you use per measure of alcohol (neutral spirit or Vodka), the more **flavour** is imparted to the alcohol in a shorter time.
- The longer the Chunks are in contact with the alcohol, the more **oak** is imparted to the alcohol.

SUGGESTIONS FOR USE

SOAKING

First Soaking

Add 2.5 litres of alcohol per 500g of *essencia* Barrel Chunks.

Cover and soak for approximately 7 days. Drain the liquid from the Chunks and then filter it.

Character: Flavour - High, **Colour** - Dark, **Oak** - Low.

Use for: Drinking or blending

Second Soaking

Add a further 2.3 litres of alcohol per 500g to the used *essencia* Barrel Chunks.

Cover and soak for approximately 19 days. Drain and filter.

Character: Flavour - Medium, **Colour** - Medium, **Oak** - Medium.

Use for: Drinking or blending

Third Soaking

Add a further 2.3 litres of alcohol per 500g to the used *essencia* Barrel Chunks.

Cover and soak for 5 - 6 weeks. Drain and filter.

Character: Flavour - Low, **Colour** - Light, **Oak** - Heavy.

Use for: Blending, or add 1 x bottle of *essencia* Spirit flavouring for drinking.

TESTING

Because everyone's tastes are different, the soaking times stated above are suggestions only. To obtain the best results for you, it is suggested that you test your product regularly during the first **two** soakings. Trying not to disturb any sediment, use a syringe to draw off about 15ml (1 nip) each test and try it. You will notice a marked difference in the character of the product with each test.

First soaking - After 4 days soaking, test once every day.

Second soaking - After 10 days soaking, test once every 3 days.

As soon as the product is to your taste you should start the draining process.

DRAINING

Putting the Chunks in a straining bag while soaking them makes the draining process a lot easier. It also reduces the amount of sediment carried over to the filtering phase. A Small - Fine Straining Bag is ideal. After draining the Chunks, allow the sediment to settle for a few hours before filtering as this sediment clogs the filter and slows down the process a lot. Ideally the sediment is left until the end of filtering.

FILTERING

Use a coffee filter paper in a funnel, or 2 x cotton wool balls pushed down the neck of a large funnel.

This process should take time. The product should only **drip** out of the filter.

BLENDING

The *essencia* Barrel Chunk system not only produces amazing results, it allows **you** to become the Blender, exactly as they do at the distillery.

Once you have the product from the three soakings, all you need is a syringe, a glass, a notepad and some time, to blend your own personal favourites.