

ES 1980 TD
NAPA VALLEY

DISCERNING TASTE
deserves
A DISTINCTIVE FLAVOR



NADALIÉ
USA

Our American Oak is meticulously selected from forests in Pennsylvania, Virginia, Missouri and Minnesota, processed at our Pennsylvania mill, then air-dried and seasoned for a minimum of 24 months. Once properly cured, the wood is shipped to our production facility where our experienced artisans handcraft each barrel.

Nadalié USA also offers French Oak barrels, highly recommended for your premium spirits. Focused on quality, we only purchase entire trees from the best forests in central France, which are split into staves, then air-dried and seasoned in our mill yard for 24 months.



NADALIÉ

USA

CUSTOMIZE WITH OAK, AGE & CHAR OPTIONS

AMERICAN OAK

TRADITIONAL

- High-quality American Oak
- Seasoned wood air-dried in our Pennsylvania mill yard for 24 months
- Fire oak charred
- Brings soft tannins and richness
- Level 2, 3, and 4 char available
- Charred heads available
- Traditional or on-head bunghole placement
- 200 L / 53 GAL

DELUXE

- Premium American Oak
- Seasoned wood air-dried in our Pennsylvania mill yard for 36 months
- Fire oak charred
- Adds smoothness and complexity
- Level 2, 3, and 4 char available
- Charred heads available
- Traditional or on-head bunghole placement
- 200 L / 53 GAL

FRENCH OAK

- Premium French Oak sourced from Limousin forests
- Loose grains allow aggressive extraction
- Fire oak charred
- Adds spice and depth of expression
- Level 2, 3, and 4 char available
- Charred heads available
- Traditional or on-head bunghole placement
- 200 L / 53 GAL

