

essencia BARREL CHUNKS

Essencia Barrel Chunks are made from wet, freshly-emptied charred spirit barrels (not dry barrels like cheaper staves and chips). Essencia Barrel Chunks have been aging spirit for years in distilleries so the flavour has thoroughly permeated the wood. We purchase them wet with so the staves are still soaked in the original spirit. The unique chunking process ensures each chunk captures the charred inside of the barrel and gently opens up the oak. Each litre of spirit is in contact with a huge surface-area of barrel to enable aging in only seven days. Unlike dry 'staves' or 'chips', Essencia Barrel Chunks will create the original spirit flavour without the need for other flavouring.

Essencia Barrel Chunks can be used in different ways depending on your beverage and taste. Basically it comes down to the original spirit flavour, versus oaking.

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

SUGGESTIONS FOR USE

Essencia Barrel Chunks can be used to rapidly barrel-age neutral spirit or vodka, or pot-distilled rum, bourbon, whiskey or beer. We recommend a process of soaking, draining and filtering. You can test along the way, or blend different batches to your own taste.

SOAKING

FIRST SOAKING: Add 2.5 litres of alcohol per 500g of Essencia Barrel Chunks. Cover and soak for up to 7 days. Test daily after 4 days. Drain and Filter as below.

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 up to 19 days. Test daily after 10 days. Drain and Filter as below.

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.

Character: Flavour - Low, Colour - Light, Oak - Heavy. **Use for:** Blending, or add 1 x 28ml Essencia Spirit Flavour for drinking.

DRAINING

Putting the Chunks in a straining bag while soaking them makes the draining process 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.

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.

BLENDING The Essencia Barrel Chunk process not only produces amazing results, it allows you to be the blender, just 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.

Packed in New Zealand.

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