

SHINWA BARRELS

CRAFTING TRADITION, ELEVATING SPIRITS

シンワ フーズケミカル
株式会社
Shinwa Foods Chemical Co., Ltd.

Japanese Origin Mizunara Oak, Re-imagined

“Masterfully
Crafted,
Timelessly
Aged”

Hand
Selected
Mizunara,
Engineered
for perfection

In the world of fine spirits, Mizunara oak is revered for its rare, complex flavors and unmistakable character. Each barrel begins with meticulously hand-selected Mizunara oak, chosen for its exceptional grain and aging potential. Traditionally challenging to work with, this legendary wood is now transformed through precision engineering—where advanced technology meets time-honored craftsmanship. The result? Barrels that preserve the soul of Mizunara while offering superior durability, leak resistance, and unparalleled aging performance.

“Unlock the Mystique of Mizunara’s Signature Aroma”

Aging Spirits to Perfection with Mizunara’s Unique Touch

Mizunara oak barrels, native to Japan, impart unique ethereal flavors of sandalwood, creamy coconut, and exotic spices to spirits. Despite its challenging grain, Mizunara oak transforms spirits with its distinct character.

Experience the mystique of Mizunara oak, a wood that demands patience and rewards with unparalleled flavors. Its unique characteristics make it a coveted choice for distillers seeking to create exceptional spirits.

Handcrafted Elegance, Unmatched Complexity

The irregular grain and naturally curving growth patterns of Mizunara oak make it a challenging wood to work with. However, the result is handcrafted elegance and unmatched complexity, offering a unique character to aged spirits.

Leak-Resistant, Performance - Driven, Flavor- Enhancing

Despite the wood's challenging grain, advanced technology in our cooperages ensures precision crafting, resulting in leak-resistant barrels. This blend of tradition and innovation maximizes performance and elevates the flavor profile of the finest spirits, making Mizunara barrels a coveted choice for distillers.

“Where
Patience
Meets
Perfection”

Crafting Tradition

CHAR LEVEL

Mizunara oak barrels are meticulously crafted to enhance the aging process of whiskey. The char level, ranging from light to heavy, plays a crucial role in flavor development.

TOASTING EFFECT

In addition to charring, our Mizunara oak barrels undergo a toasting process. This involves heating the wood at lower temperatures to enhance flavor development and structural integrity. Toasting effects vary based on temperature, duration, and moisture, resulting in flavors ranging from caramelized sugars and toasted nuts to spicy oak and baking spices.

CUSTOMIZATION

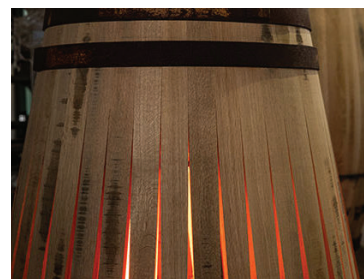
Our service offers distillers the opportunity to customize their Mizunara oak barrels with specific char levels and toasting techniques. By combining different char levels, toasting methods, and the unique properties of Mizunara oak, we help distillers craft unique whiskey expressions that push the boundaries of flavor and aroma. This tailored approach ensures that each barrel meets the precise needs of our clients, creating signature products that stand out in a competitive market.

Service
Benefits



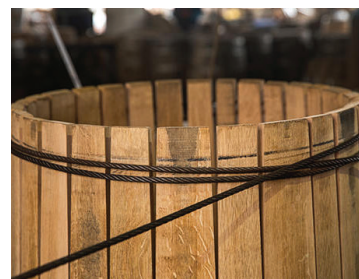
Unique Flavors

Imparts distinctive notes of sandalwood, coconut, and oriental spices, creating a complex and ethereal flavor profile.



Timeless Craft

Handcrafted with meticulous care, reflecting Japan's rich tradition of barrel-making.



Heritage & Tradition

Sourced from ancient Japanese forests, adding a touch of heritage to the aging process.



Precision & Innovation

Advanced technology in cooperages ensures precision crafting, resulting in leak-resistant barrels.



Complexity & Elegance

The challenging grain of Mizunara oak contributes to the unmatched complexity and elegance of the aged spirits.



Patience & Perfection

The demanding nature of Mizunara oak requires patience, resulting in barrels that achieve perfection in aging spirits.

Charring

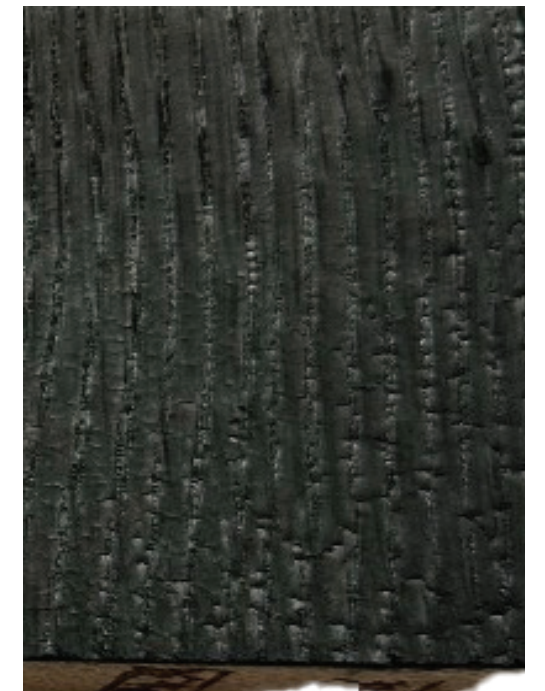
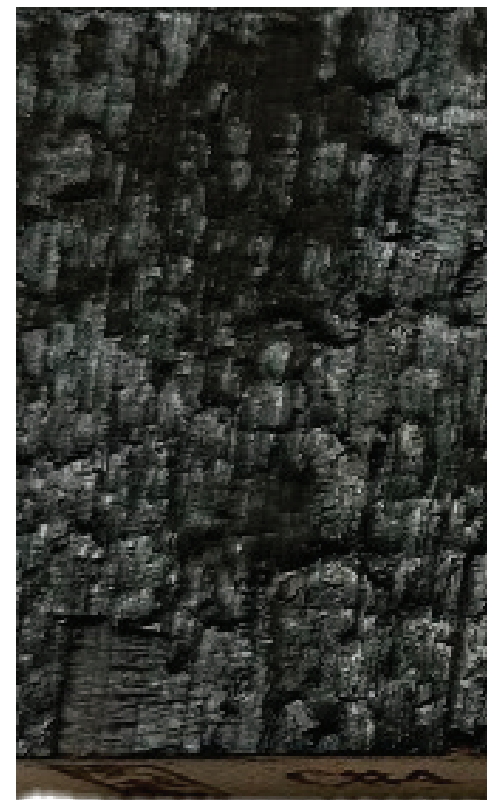
Charring produces sweet flavor components, including a vanilla aroma derived from the lignin in oak wood. We offer four types of charring: light, medium, heavy and extra heavy, each varying in intensity.

C1 LIGHT CHAR

This level preserves the original flavor of the Japanese Sake while imparting a beautiful woody aroma from the oak, resulting in a fragrant and sharp taste. It is slow to develop color and mature, making it ideal for long-term aging.

C2 MEDIUM CHAR

The standard specification, commonly used in whiskey and Japanese Shochu. It enhances the sweet aroma of nuts and vanilla, providing a full-bodied taste. While the extraction of woody components is crucial for aging, this char level also requires time to develop, making it suitable for medium to long-term



C4 HEAVY CHAR

This is the deepest level of charring, creating a thick, cracked layer of carbon on the inner surface of the barrel. Often referred to as "double char", it delivers bold smoky flavors, deep caramelized notes, and a pronounced charred oak character. The strong filtration effect from the heavy charcoal layer can mellow harsh components quickly, while imparting intense color and aroma early in the aging process. Ideal for spirits requiring short to medium-term aging with a robust, smoky, and richly layered profile.

C3 MEDIUM PLUS CHAR

These barrels are charred similarly to those used for bourbon, also known as alligator char due to their resemblance to alligator skin. The intense charring brings out a smoky flavor and a rich, sweet aroma like vanilla or honey. The woody components are quickly extracted, making it suitable for short-medium term aging.

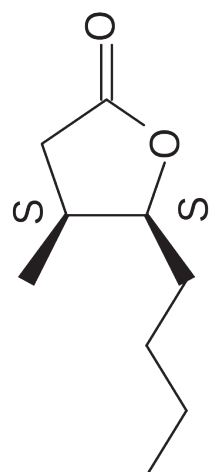
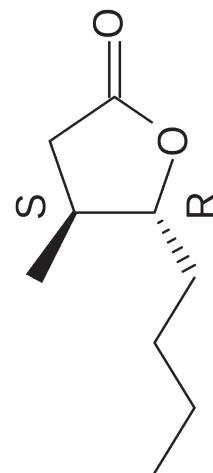
The Mizunara Difference

Mizunara oak has become a symbol of craftsmanship and dedication. Whiskey producers who use Mizunara oak are often celebrated for their willingness to invest the time and care required to achieve the full potential of this oak. As a result, Mizunara-aged whiskies are often seen as a premium offering, appreciated for their distinctive profile and luxurious nature.

01 LACTONES

Lactones, particularly oak lactones, are compounds extracted from oak wood during the aging process and are pivotal in shaping the aroma and taste of the spirit.

Studies have demonstrated that whiskey aged in Mizunara oak barrels contains higher concentrations of these lactones compared to those aged in European or American oak barrels. Notably, the Mizunara-aged whiskey exhibits a predominance of trans-oak lactones. This finding is intriguing because cis-oak lactones are believed to have a scent up to ten times more potent than their trans counterparts. The elevated levels of both cis- and trans-oak lactones in Mizunara-aged whiskey contribute to its distinctive flavor profile.



02 FLAVOR PROFILE

The elevated levels of both cis-oak lactones and trans-oak lactones in Mizunara-aged whiskey contribute to its distinctive flavor profile, characterized by:

Sweet and Spicy Notes:
A harmonious blend of sweetness and spice, attributed to the specific lactone composition.

Aromatic Nuances:
Scents reminiscent of oriental incense (kara), sandalwood, and coconut, enhancing the complexity of the whiskey.

The unique interplay of these compounds imparts a flavor and aroma profile to Mizunara-aged whiskey that is distinct from those matured in other types of oak, offering whiskey enthusiasts a unique tasting experience.

03 TIME

The full depth of these flavors often requires an extended maturation period. Mizunara oak is a tight-grained wood, which means that the whiskey has less direct interaction with the wood compared to more porous oaks like European or American oak. Because of this, it often takes longer for the whiskey to draw out the distinct flavors and aromas from the Mizunara wood. As a result, whiskies aged in Mizunara oak often require longer maturation times to achieve the complexity that is characteristic of this oak's influence.

The “magic” of Mizunara oak is in the slower, more delicate infusion of its unique compounds into the whiskey. These compounds, such as lactones, phenols, and tannins, take time to meld with the spirit, creating a harmonious blend of flavors that includes creamy coconut, exotic spice aromas.



NEW BARREL

MIZUNARA
(PUNCHEON TYPE/
HOGSHEAD TYPE)
225L

Dimensions

225L / 59.4 Gal

BARREL HEAD	600 mm
BARREL BELLY	690 mm
BARREL HEIGHT	890 mm

Medium Level of Tannins
Unique Aroma: Coconut,
Sandalwood and
Oriental Spices

—
Toasting or charring level according to
different customer needs

—
More sizes can be made available on
request

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