



*Fas(s)*ZINIEREND  
SCHÖN

The background of the page features a light beige wood grain pattern. The grain lines are concentric and wavy, creating a sense of depth and texture. The pattern is more prominent on the left side and fades slightly towards the right.

# PREFACE *of our* executive MANAGEMENT

We are very happy to see that you are interested in our Products. With the upcoming few pages, we would like to share our knowledge and information with our clients and customers so you are able to visualise what our work and philosophy is all about.

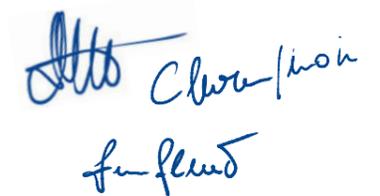
Within this we feel to compare our work with the work in the vineyards and cellar. We take care of our wood outside at our seasoning place as well as during the production process to always keep an eye on the Quality.

Our efforts are towards the wood to offer the right solution for our customers questions. Such exceptional products require good advice for a generell satisfaction.

The cooperation between wood and wine reflects our philosophy. Individual products for individual ideas and expectations of our customers.

We wish you fun & inspiration going through our new Catalogue!

Our team is waiting on behalf with professional advises for your questions and requests.

A handwritten signature in blue ink, appearing to read 'G. Schön' followed by a flourish, and 'for friends' written below it in a cursive style.

*G. Schön  
for friends*

*Best regards*

Gernot Schön, Marco Priori &  
Danilo Scopel

# The COOPERAGE

## *Innovative & Traditional*



Our Cooperage VBS Schön was founded in 1933. Accompanied by four generations, we produce barrels, casks and fermentation vats made out of wood. Handcrafted and in combination with the latest technologies. Master Coopers and their employees, a team that is constantly evolving based on experience.

## *Green-Minded*



Sustainability is a very present topic, firmly anchored in our company's values. The certification for sustainable forest management was the first milestone on our way. With the construction of our new production plant, we have taken great care to be able to recycle waste at our own facilities and harvest resources as far as possible to process them gently.

## *Familiar & Enchanting*



With the 4. Generation now, new ideas are developing. Insights in Research Projects, thanks to oenological educations, lead to improvements in the production process. As our cooperage is run by our family, we keep our business relationships correspondingly with employees, representatives and customers alike.



# RESOURCES

## Our Wood

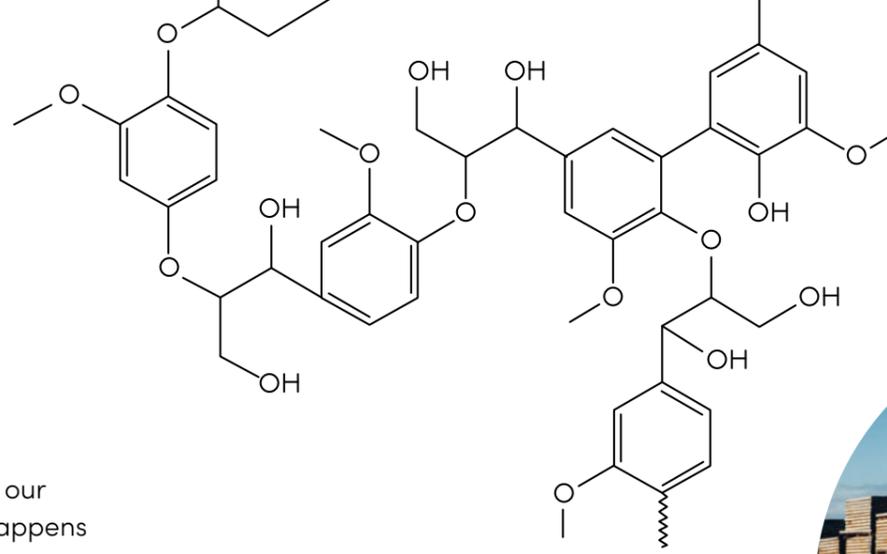
Each variety of our wood has a different influence on the liquid due to its species and origins. We have gained very good knowledge of how the development of flavours and ingredients work. Each of our staves undergo an analysis to find out which basis we have to further process our raw material.

Each of our product is equipped with a ongoing number, which accurately documents the ongoing production. This guarantees that we will be able to keep quality as constant as possible year after year.



# RESEARCH

Thanks to our ongoing research projects we are able to help our customers to get a better understanding of what actually happens to wine maturing in wood.



## *Open Air Ripening of at least 24 months*

**01** **reduces the humidity** in wood from 80% to around 14-18%, necessary for processing.

**02** Water-soluble “**green**” **Tannins**, which are considered to be very bitter, **are washed out** by the rain.

**05** Temperature and time determine the **toasting of the wood**. Which in turn **strengthens or reduces or releases the aromas**. Overall, this means that the longer the toasting lasts, the wider the range of aromas and the softer the tannins become.

**03** This maturation process also results in the **stabilisation of ellagitannins**, which limit the formation of sulphur and **protects the wine from oxidation**.

**04** **Volatile Phenols and Lignin are preserved** during ageing for their future influence, which is essential for the aroma.

**06** Especially for fruity wines, it is recommended to choose a lower but longer toasting when it comes to aromatic wines.

# TOASTING

*Degree & Influence*

*Light*

LT

Due to the short preparation the wood still contains some hints of bitterness with sweet and creamy aromas

*Light Plus*

LT+

No vegetative notes but still no smoky aromas - differ to a longer period of toasting with a decreased temperature

*Long Medium*

LMT

Used for fruity and floral aromas due to a longer period of toasting

*Medium*

MT

Sweet & smoky aromas, gentle structure & bigger complexity

*Medium Plus*

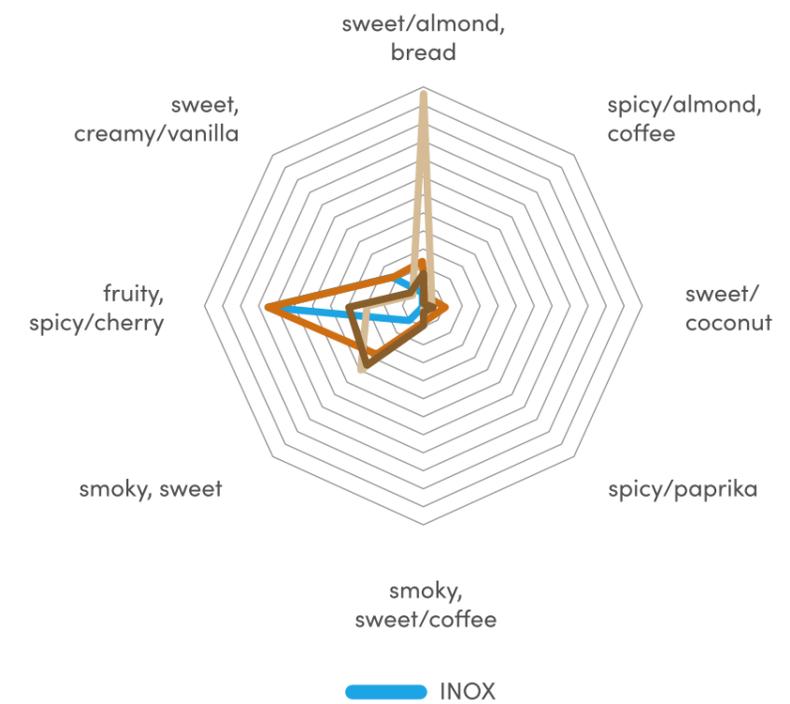
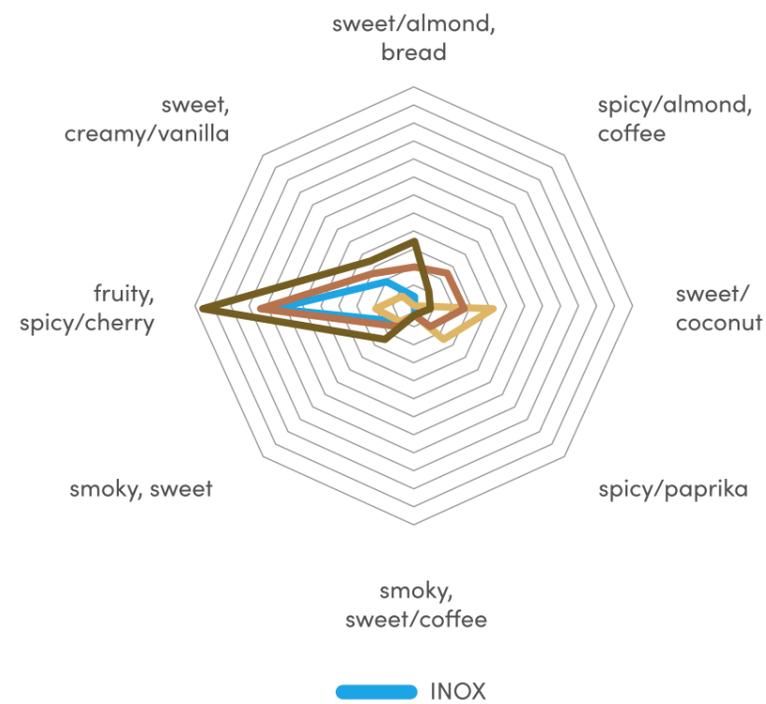
MT+

Spicy and smoky aromas with emphasising influence on colour and structure

*Heavy*

HT

smoky and roasty aromas with an intense texture





# NEUTRALISATION

## *Degree & Influence*

Additionally to our general toasting degrees, it is possible to choose the opportunity to neutralise the wood for the maturation of fresh and fruity wines.

### *Light Neutral*

LTN

Decrease bitterness and compress sweet and creamy aromas in the wood

### *Long Medium Neutral*

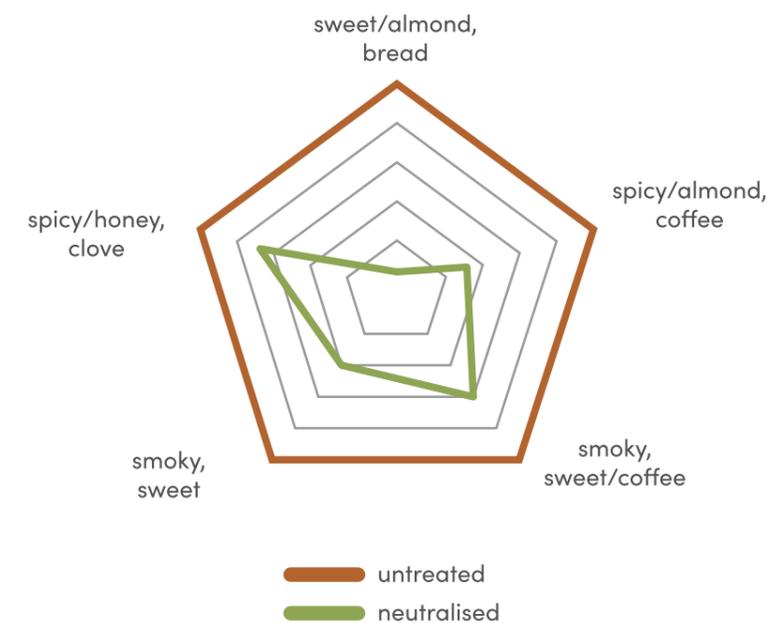
LMTN

Fresh and fruity wines with a slight addition to the structure

### *Medium Neutral*

MTN

Sweet and roasty aromas with medium structure for ripe fruits and descent wines

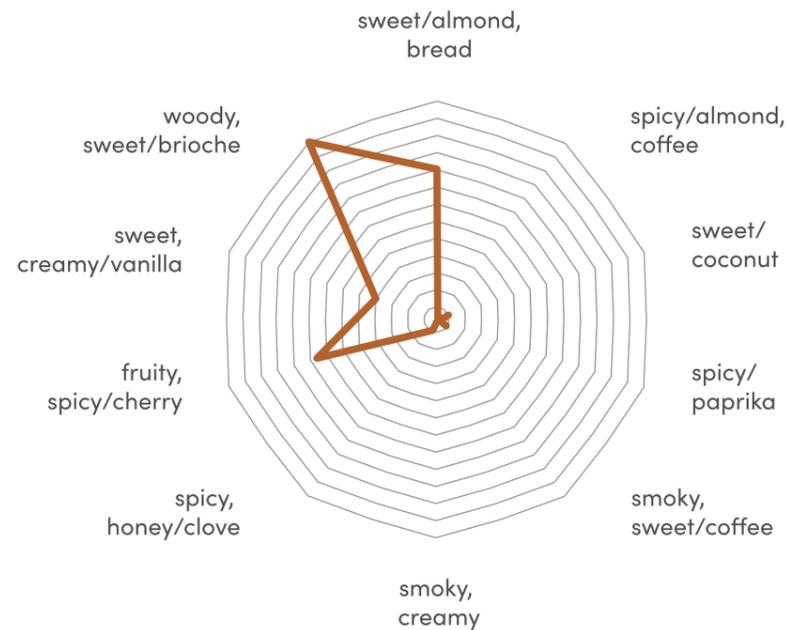


# Austrian OAK

For Casks, Fermentation Vats, Barrels & Barrique

## Favoured grape varieties

- Grüner Veltliner
- Weissburgunder/Pinot Blanc
- Chardonnay
- Sauvignon Blanc
- Welschriesling
- Neuburger
- Müller-Thurgau



## Wood Specification

Species	Quercus Petraea & Quercus Robur
Origin	Manhartsberg, Wienerwald & Hollabrunn
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	creamy, sweet structure with odours of vanilla, coconut or cinnamon, depends on degree of toasting

## Construction Specification

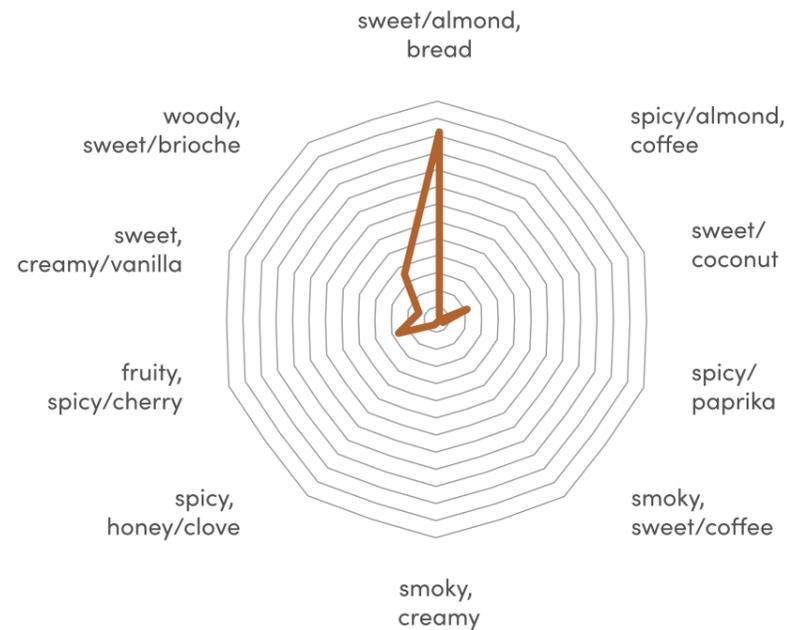
Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light to Medium Toasting - LT/LT+/LMT/MT
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN

# Slavonian OAK

For Casks, Fermentation Vats, Barrels & Barrique

## Favoured grape varieties

- Grauburgunder
- Sankt Laurent
- Zweigelt
- Blauburgunder/Pinot Noir
- Blaufränkisch
- Blauer Portugieser
- Cabernet Sauvignon



## Wood Specification

Species	Quercus Petraea & Quercus Robur
Origin	Croatian & Bosnian forests with barren soils
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	fruity structure with odours of wild berries and spicy notes, depending on the degree of toasting

## Construction Specification

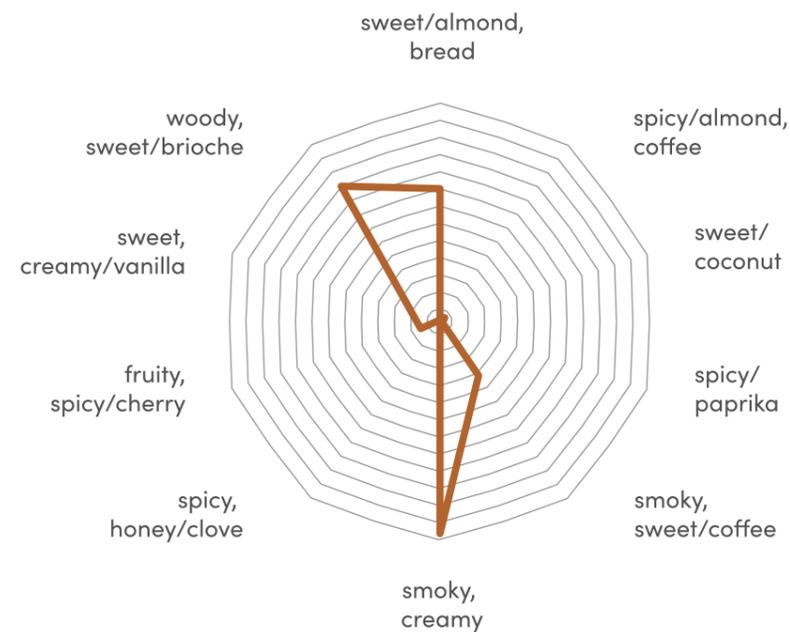
Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light til Medium + Toasting - LT/LT+/LMT/MT/MT+
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN

# French OAK

For Casks, Fermentation Vats, Barrels & Barrique

## Favoured grape varieties

Chardonnay Merlot Cabernet Franc Syrah Cabernet Sauvignon



## Wood Specification

Species	Quercus Petraea & Quercus Sessilis
Origin	Tronçais, Bertranges
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	bride structure as well as emphasised spicy and berry odours - strong in character and meaningful

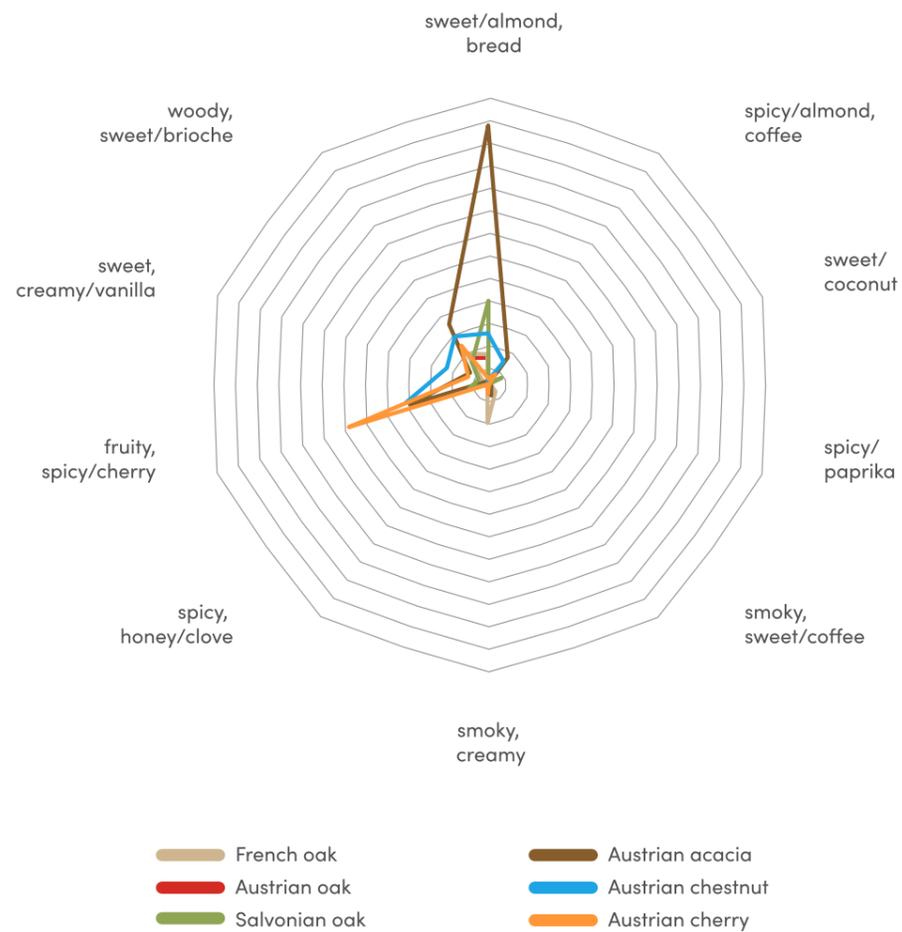
## Construction Specification

Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light til Medium + Toasting - LT/LT+/LMT/MT/MT+
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN

# Selection

For Casks, Fermentation Vats, Barrels & Barrique

Type of wood and graininess are adjusted to the respective grape variety. The choice of vinification decides on which preparations the barrels are processed with, to regulate the influence of their compounds.



## Wood Specification

Species	Quercus Petraea
Origin	Selection of our wood with very fine grain
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	aromatic compound of wood and wine get stimulated, to regulate the degree of influence on the wine

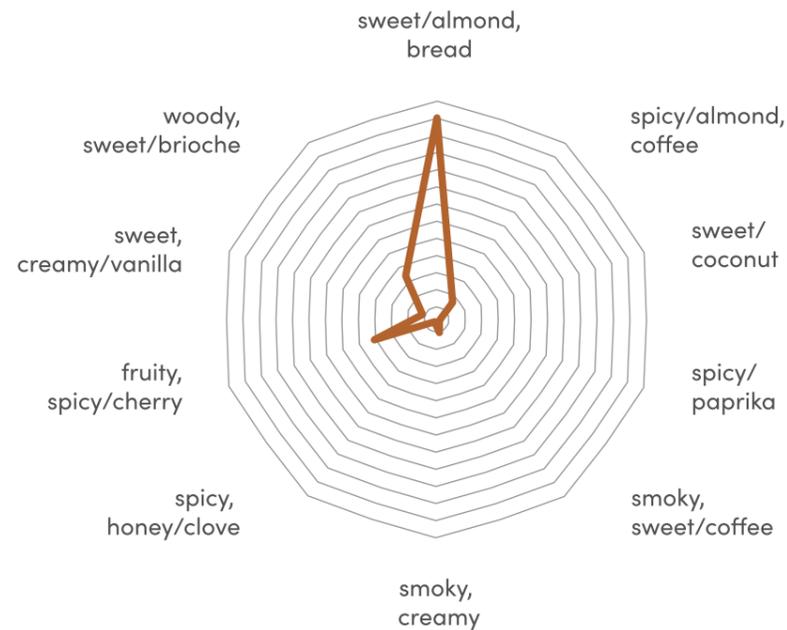


# Austrian ACACIA

For Casks, Barrels & Barrique

## Favoured grape varieties

- Riesling
- Muskateller
- Welschriesling
- Traminer
- Müller-Thurgau
- Rivaner
- Furmint



## Wood Specification

Species	Robinia Pseudoacacia
Origin	Manhartsberg & Hollabrunn
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	sweet blossom odours with very low tannins

## Construction Specification

Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light to Medium Toasting - LT/LT+/LMT/MT
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN

# Austrian CHESTNUT

For Barrique

## Favoured grape varieties

Grüner Veltliner

Grauburgunder/Pinot Gris

Weissburgunder/Pinot Blanc

Chardonnay

Sauvignon Blanc

Neuburger

Welschriesling



## Wood Specification

Species	Castanea Sativa & Castanea Vesca
Origin	Wienerwald
Certification	-
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	no Tannins, creamy and sweet odours

## Construction Specification

Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light to Medium Toasting - LT/LT+/LMT/MT
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN

# Austrian CHERRY

For Barrique

## Favoured grape varieties

Frühroter Veltliner

Traminer

Grauburgunder/Pinot Gris

Roter Veltliner

Zierfandler



## Wood Specification

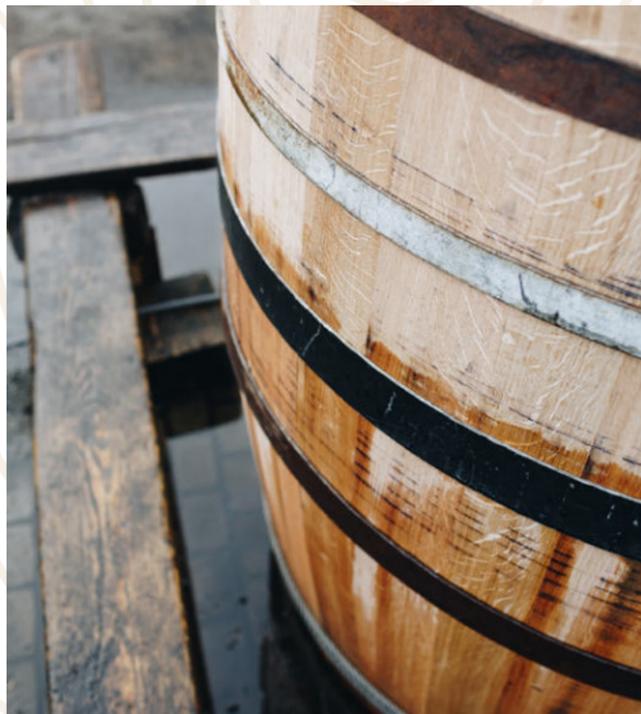
Species	Prunus Avium & Prunus Cerasus
Origin	Hollabrunn
Certification	PEFC
Ageing	min. 24 months natural seasoning, additional storage depending on future usage
Quality Control	analysis of the aromas of the fresh wood, ongoing assessments of humidity and structure
Profile	minimise influence on structure & odours - due to coarse grain oxidation occurs very fast

## Construction Specification

Bending	Traditional	open wood-fire with ongoing watering
	Alternative	steam bending - decrease wood influence on wine
Toasting		regarding the profile we suggest Light to Medium Toasting - LT/LT+/LMT/MT
Neutralisation		additional treatment to decrease wood influence, to emphasis primary and secondary aromas of the wine - LTN/LMTN/MTN



*Our* BARRELS -  
*precisely*  
HAND *crafted*





# BARRIQUE

225, 300 or 500 liter volume

Contrary to general handling to produce Barrique as standardised barrels, we take care of all the differences occur in wine making. The size, species, origin and toasting play a big part within those capacities.

Taking reference to the grape variety and conditions of the planting area, we therefore hand out a suggestion which barrels fits better regarding to the type of vinification as well.



## Classic

Manufactured with conventional versions. Available in european oak with MT and MT+ toasting. Very favoured for classical processed red wines with an sufficient wood influence. Classic Barrique are particular suitable for blendings.



## Selection

Manufactured on request. Type of wood and grape variety get align to fulfil the demanded vinification. To respect the fruit with their primary and secondary aromas. Style, body and complexity are set by the customer as we process the barrels as demanded.



## Accessories for fermentation and ageing

Any accessory usable for filling, controlling the temperature, emptying, cleaning and transporting is available. We deliver our Barriques with a silicon bung and our logo branding.

## Additional Accessoires

Supports	optional for transportation in the cellar available in fir or oak for single barrels or stainless steel or aluminium for double barrel storage
Bung	fermentation locks, silicon plug or glas reservoir
Branding	laser branding or serigraphy for personalisation
Heads	for different vinification processes, the wooden heads are replaced by glas or stone e.g.: the height of the dead yeast, mix wood and stone for more mineral wines
Cooling System	cooling/heating plates either installed on the back head or on the bung door or just cooling tubes installed on the plug or bung door, thermometer, density tube
Filling, Vinification Emptying & Cleaing	discharge valve DN40 connection, Batonnage stirrer, rotating head for high pressure cleaning

# BARRELS

*500 to 1000 liter volume*

With these capacities we mainly focus on the first growth wines. Customers are able to process their batches with container suitable to focus on primary and secondary aromas due to the comfortable dimensions. The wood-wine-ratio makes it easier to increase the ageing potential and process a complex structure.

The possibility to use different thicknesses of the wood makes it able to de- or increase the influence derived from the wood and oxygen. The smaller the dimensions, the bigger the influence coming from the wood as the ratio is changing.



## *Oval Barrels*

Thanks to its shape the storage differs to a round one. A bigger surface at the bottom increase the contact between wine and the yeast, which help primary and secondary aromas to develop. In addition the space in the cellar can be used more efficient as they require less space in the width.



## *Round Barrels*

Simplified work in the cellar due to accessible dimensions. Additionally oxidation is regulated by the thickness of the wood as well as the amount of wood compounds added. This allows us to regulate the impact to support the wine in a right extent.

## *Basic Equipment*

Our barrels are packaged with a silicon plug and are laser engraved with our branding.

## *Stainless Steel Accessories*

Door	in semi-oval and oval shape as well as in smaller dimensions available
Bung Door	available in different sizes depending on the barrel's size
Outlet System	plug & tube in 3 different dimensions as well as a valve with a favoured connection
Cooling System	cooling/heating plate in any kind of shape and size mainly placed on the back head
Controlling System	thermometer as scale or digital, density measurement tube, tasting valve for tasting or taking samples

## *Additional Accessories*

Wooden Door	with silicon sealing - easy to de- & install without any additional sealing
Supports	possibility with connections for transporting in cellar - available in fir or oak
Bung	fermentation locks, silicon plug, glas reservoir or a PVC Tappi Bellot
Branding	laser branding or serigraphy for personalisation



# CASKS

*From 1000 liter volume*

These containers are used to add complexity and aromas depending on different times of ageing and fermentation process.

By using it as a fermentation vessel you already extract some volatile compounds and are able to have less influence afterwards in the wine.

This technique is used to neutralise the new oak odours in some extent. Our casks are available in a round and oval shape, depending on the available space in the cellar as well as the aim of ageing (lees contact).



## *Oval Casks*

Thanks to its shape the storage differs to a round one. A bigger surface at the bottom increase the contact between wine and the yeast, which help primary and secondary aromas to develop. In addition the space in the cellar can be used more efficient as they require less space width.



## *Round Casks*

Thanks to the even and compact shape the casks give a gentle influence on the wine. Depending on wood type and construction specification there are more possibilities to process a wine. Suitable to add texture and subtle odours during ageing.

## *Basic Equipment*

Every cask has a wooden door including a filling valve installed. A tasting valve and supports made out of fir and our company's emblem is standard.

## *Stainless Steel Accessories*

Door	in semi-oval and oval shape as well as in smaller dimensions available
Bung Door	available in different sizes depending on the barrel's size
Outlet System	plug & tube in 3 different dimensions as well as a valve with a favoured connection
Cooling System	cooling/heating plate in any kind of shape and size mainly placed on the back head
Controlling System	thermometer as scale or digital, density measurement tube, tasting valve for tasting or taking samples

## *Additional Accessories*

Wooden Door	with silicon sealing - easy to de- & install without any additional sealing
Supports	possibility with connections for transporting in cellar - available in fir or oak
Bung	fermentation locks, silicon plug, glas reservoir or a PVC Tappi Bellot
Branding	laser branding or serigraphy for personalisation

# FERMENTATION Vat

From 1000 liter volume

The extraction of aromas and tannins is very important in this container. It supports maceration and fermentation, which favours the ongoing process. Different equipments allow to ferment grapes in many different ways including common techniques.



## *Fermentation Vat open on the top*

As there is no bottom at the top it is easier to access the mash which simplify some kinds of working techniques. Different sorts of grape maceration or Punching Down - with the open vat many ways of mash preparations are possible.



## *Fermentation Vat closed on the top*

Classic containers for fermenting must. It can be equipment with a wooden or stainless steel top depending on the usage. Suitable for Pumping over or Racking off and Pumping Over.

## *Accessories - systems and possible applications*

By the installation of stainless steel accessories we simplify different working techniques.

## *Stainless Steel Accessories*

Door	either in a specific height or on the same level as the bottom - for an easier emptying of the mash
Bung Door	available in different sizes depending on the size of the vat-pumping over systems applicable
Filling Valve	available with any connection & positioning
Outlet System	plug & tube in 3 different dimensions, filling valve with favoured connection
Cooling System	cooling/heating plate in any kind of shape and size mainly placed on the back head
Controlling System	thermometer as scale or digital, density measurement
Supports	til 1.500 Liter available for transportation and rotation
Riddle	installed on the inside covering filling and tasting valve to filter only juice or wine
Tasting Valve	usable for tastings or taking samples for analysis

## *Additional Accessories*

Supports	possibility with connections for transporting in cellar - available in fir or oak
Bung	fermentation locks, silicon plug, glas reservoir or a PVC Tappi Bellot
Branding	laser branding or serigraphy for personalisation





Tel.: +43 22 76 20 480  
Fax: +43 227 620 48 014

**Fassbinderei VBS SCHÖN GmbH**  
Fassbinderstraße 3  
A-3454 Sitzenberg-Reidling  
AUSTRIA

[www.vbsschoen.com](http://www.vbsschoen.com)  
[office@vbsschoen.com](mailto:office@vbsschoen.com)