

The most common oak casks



- By burning the cask out, the light American oak develops its typical toast and vanilla aromas as well as coconut and caramel aromas.
- Apart from these aromas, former bourbon casks also dispense strong oak notes.
- Each cask may only be used once for bourbon. The maturation of bourbon whiskey normally takes two years.
- About 90 per cent of the casks used in Scotland are former bourbon casks. Normally, those casks are smaller than former sherry casks.



- The wooden cask is either made of light American or of dark European oak. The casks are “toasted”.
- Due to the initial filling with sherry, the cask develops an intensive colour and an overwhelming sweetness with the aroma of dried fruits.
- The casks are used repeatedly for the maturation of sherry.
- Depending on quality, former sherry casks are six to ten times more expensive than former bourbon casks.