A global perspective

Donaldson Wines, Napa Valley:
“This new kind of barrel protects fruit freshness and produces wines of great quality and complexity, equal to top traditional oak barrels” - Wayne Donaldson

Kuleto Estate, Napa Valley:
“Flexcubes are brilliantly deconstructed barrels that allow the winemaker to consider each aspect of barrel aging and play with the timeline of each of these in ways that are impossible with traditional barrel aging” - David Lattin

Pulso Wines, Colchagua Valley:
“Flexcube preserves the wine perfectly, develops very well the fruit and every other flavour that the wine has itself” - Ximena Pacheco

Chateau Vaissiere, Languedoc:
“Flexcube are great for aging. We use them not only to preserve our best wines but mostly to age with or without oak” - Nicolas Mandeville

Kronos Selección, Madrid:
“With Flexcube, I can take control of aging wine in a very simple way. The high quality of BarriQ allows me to obtain great results” - Oscar Martin Urban

Almenkerk Wine Estate, Elgin Valley:
“From a quality point of view, Flexcube is such an attractive product. Since the amount of oxygen infusion is controlled, we can specify the grain and toasting we want for every stave” - Joris Van Almenkerk
Over 8,000,000 litres of wine have already been matured in Flexcube’s next generation barrels around the world.

The concept is straightforward: oxygen permeable polymer cubes are coupled with BarriQ true barrel oak, the exact same oak that is used to make traditional oak barrels.

The cubes provide constant and linear passive oxygenation for over 20 years. Knowing that the oxygen element is under control, the winemaker can focus on the oak component. Toasts, profiles, doses and contact times are all elements the winemakers can control and adapt to meet their objectives.

**MAN Vintners & Starke Conde, Stellenbosch:**

“Good fruit expression, maturation without over-oaking, soft and round wines, and ultimately integration and complexity due to controlled oxygen ingress” - Francois Bezuidenhout

**Teperberg 1870 Winery, Israel:**

“The wines have fuller body and the interaction with the oak is more qualitative, compared to aging in older barrels. Of course there’s considerable economy in labour with the Flexcube compared to barrels” - Shiki Rauchberger

**Evoi Wines, Western Australia:**

“I just wanted the quality of the barrel with the cost saving so, I didn’t even trial them, I just bought eleven and it’s worked out really good” - Nigel Ludlow

**Boynton’s Feathertop Winery, Victoria:**

“I’m an advocate for them. It’s partly the economics, partly finding our wines required less oak. The Flexcubes give you more control over the oak.” - Nick Toy

**Treaty Port, Penglai:**

“The result from Flexcube is fantastic. There is no difference from the barrels” - Xin Zheng
Why next generation barrels should be part of every winery

QUALITY - The reliability of constant and linear passive oxygenation and the high grade of BarriQ oak, guarantee less reductive wines with fresh fruit characters and perfect oak integration.

CONTROL - The winemaker has a broad range of options by combining different oxygen permeabilities, oak profiles, oak quantities and contact times.

CONSISTENCY - The passive oxygenation levels of cubes remain unchanged over time and are uniform through the entire surface. Convection toasting of BarriQ provides an even toasting throughout the whole piece and guarantees batch to batch consistency.

SPACE - Next generation barrels can be stacked to up to 4,000 litres/40 hl/1,060gal making possible to double the capacity of any barrel room. See Space Efficiency Chart on page 14.

MAINTENANCE - A 1,000 litre cube is equivalent in capacity to over four traditional oak barrels but only requires the maintenance of one. Next generation barrels are easier to top up, clean and move around.

ENVIRONMENT - Next generation barrels offer a much more efficient approach to oak, significantly reducing the environmental footprint of winemaking. By introducing BarriQ oak in the wine, all sides of the oak are being used, not just a 5mm layer as in traditional barrels.
Next generation barrels are designed to replace new traditional oak barrels in the production of very high quality and often iconic wines. How do we achieve this? Very simple, we separate the elements.

On one hand, oxygen permeable polymer cubes provide the oxygen element necessary in the maturation of wine through constant and linear passive oxygenation.

On the other, the high quality of our barrel oak, BarriQ provides the flavours, tannins and aromas of top end barrels.

“It is simple. We put the oak in the wine, not the wine in the oak”
- Peter Steer, Managing Director

Which permeability?

Next generation barrels are available in three permeabilities:

**Low** - better suited for whites and those varieties with low tannic and phenolic content.

**Medium** - the most versatile option, works very well with most Cabernets, Shiraz and Merlot.

**High** – ideal for varieties with high tannic and phenolic content.

Cubes are made of 100% taint free and food grade oxygen permeable polymer.

BarriQ Barrel Oak

BarriQ barrel oak is exclusively sourced from slow growth Haute Futaie state forests in France, harvested at 150 years old; the finest medium elevation forests in the Caucasus Mountains in Russia; and the most prized Appalachian and Midwestern white oak forests in North America.

BarriQ follows the same preparation process than the oak destined to make the best traditional French oak barrels.

BarriQ barrel oak is 100% hand quarter split and naturally seasoned in our own yard for a minimum of 24 months. It has perfectly straight and tight grain that provides a slow and consistent infusion of tannins, aromas and flavours into the wine.

BarriQ oak is jointed and scooped at 23mm thickness. Just like a barrel.

BarriQ barrel oak is PEFC certified (Programme for the Endorsement of Forest Certification).
BarriQ barrel profiles

French Classic barrel profile with untoasted heads

This is a very classic Bordeaux or Burgundy barrel combination of ¾ toasted shell wood with a majority of Medium toast, to provide a lot of complexity and sweetness (vanilla, fresh bread, toast and chocolate), some Medium Plus toast for spice, roast and moka and a touch of High Toast for black pepper, coffee, toffee and hot smoke notes. Completed with a ¼ of untoasted headpieces that provides minerality, structure and freshness. A tremendous profile for most ripe, sound and concentrated wines.
Available in Grand Pack and Petite Pack.

French Classic barrel profile with toasted heads

The ¾ of shell wood is toasted to a slightly lower intensity with more perceived sweetness and less empyreumatic notes (black pepper, coffee, toffee and hot smoke). The ¼ headpieces are toasted to a Medium Plus intensity to reduce the impact of the lactones and add a touch of extra roast. This results in a profile that is less structuring, with less coconut but with a sweetening effect that is possibly better suited where the finesse of the fruit needs to be preserved and enhanced.
Available in Grand Pack and Petite Pack.

American barrel profile with untoasted heads

This white oak barrel profile combines a reasonable dose of lactones from untoasted wood with the sweet and spicy aromatics of a Medium and a Medium Plus toasts and a touch of smokiness to refresh it all. With a low tannic profile, it is ideal to bring an aromatic complement to an already well-structured wine.
Available in Grand Pack.

Russian barrel profile with untoasted heads

Our Russian oak has moderate aromatic properties but a very distinct sharp and fresh tannic profile. It is a perfect match for cool-climate mineral or zesty whites to preserve their tension and flint-stone notes. It is also a very interesting profile for hot climate fruit with surprisingly refreshing properties on overripe or jammy reds.
Available in Grand Pack.

Lafayette barrel profile

A symbol of Franco-American friendship, this profile offers the best of both worlds: a combination of American white oak aromatic punch and French oak structure and elegant sophistication. Available with untoasted heads, for freshness and coconut notes, and toasted head, for a higher sweetening effect.
Available in Grand Pack.

Tronçais and Jupilles single forest profile with untoasted heads:

Our most exquisite range is the single forest BarriQ from the renowned forests of Jupille and Tronçais. This highly prized oak has very tight grain and it is used worldwide to produce icon wines.
Available in Grand Pack and Petite Pack.
LBarriQ

From the same noble origins as BarriQ, our LBarriQ (literally “Little BarriQ”) is cut thinner to provide faster extraction. It conveys elegant and aromatic flavours as well as softening and structured tannins. Also designed by Oak Masters Selection in Cognac, LBarriQ is available in four exclusive profiles.

**Bordeaux profile**

Designed to replicate a traditional Bordeaux 225L barrel with a Medium and Medium Plus toast shell and a hint of untoasted heads. The perfect combination for Cabernet Sauvignon, Cabernet Franc and Merlot.

**Burgundy profile**

Designed to replicate a traditional Burgundy 228L barrel with a Medium Long toast shell and untoasted heads. Ideal for Pinot Noir and Chardonnay.

**Northern Rhone profile**

Designed to replicate a traditional barrique with a recipe especially suited to preserve and support the freshness of cooler style Rhone varietals.

**Southern Rhone profile**

Designed to replicate a traditional barrique with a recipe especially crafted to complement powerful and well-structured "warm" Southern Rhone varietals.
Traditional oak barrels

**Oak Masters Selection**

Made of fine to semi-fine grain oak from slow-growth Haute Futaie forests in France, Oak Masters Selection barrels induce a very classic flavour profile with near perfect combination and balance between tannic and structuring and aromatic bouquet of lactones, vanilla, spice, roast, toast, smoke and char.

The wood is 100% hand-split and naturally seasoned in our own yard near Cognac, France for 24 to 36 months.

Oak Masters Selection barrels are designed to perform superbly on ripe concentrated fruit from warm areas and are ideal to complement a full-bodied red with classic elegance or to give warm brioche notes to a great Chardonnay.

**Water bent**

Water bent barrels are immersed in water and then fire-toasted on oak braziers. This toasting technique produces barrels that offer a softer, rounder and less smoky Medium Plus and High toast but retain coffee and mocha notes.

Water bending tames the tannins and the toast, preserving the lactones and developing a lot of perceived sweetness.

Designed to support and enhance cool climate, crisp and delicate fruit water bent barrels are ideal to magnify the character of a delicate Pinot Noir.

**Available formats**

- Bordeaux Export 225 litres
- Bourgogne Export 228 litres
- Hogshead 300 litres
- Puncheon 500 litres

Toasts: Light, Medium, Medium Plus, Medium Long and High
The making of BarriQ oak: from forest to winery

Slow growth oak forest harvested at 150 years old

Oak is hand-split at the mill

Rough oak staves cut and prepared for the yard

Rough oak staves are left in our yard to age for two years

Aged oak staves are jointed and scooped at the cooperage

BarriQ is convection toasted and selected into barrel profiles.

Barrels are raised, fire toasted and finished.

The same oak!
Case study

Red wine fermentation and maturation in next generation barrels (cube + BarriQ) vs traditional barrels

Varietal: Rutherford Cabernet Sauvignon
Year: 2015
Cube permeability: Medium and high permeability
Cube sizes: 1,000 litres/10 hl/265gal
Oak used: BarriQ French Classic Barrel Profile with untoasted head, 100% new barrel equivalent
Traditional barrels used: Baron, Saury, Nadalie and Oak Masters Selection

What are you trying to achieve?

“We wanted to compare traditional barrels vs Flexcube’s next generation barrels like for like. That means that we had to use cubes with a 100% barrel equivalent amount of BarriQ oak. So for a 256 Gal (1,000 L /10 HL) cube that was 16.5 kg of BarriQ oak.”

What process did you use?

“The pressed wine went into barrel and cube at the same time to do malo there. The cubes were set up at 100% new barrel equivalent with BarriQ. The barrels I used were some Baron, Saury, Nadalie, Oak Masters Selection. Once through malo, the wine was racked, SO2 added and put back to barrel and cube. Each barrel and cube was treated in parallel.

I gave it one racking. We started using medium permeability cubes. It is understanding your wine style and then adapting as you go along. We are now tending to switch a little more to high permeability cubes with BarriQ as it has a greater tannic intensity. One of the great things with Flexcube is you have that flexibility. If you want to hold your wine a little tighter in a reductive phase you can and then you can move to a more elevated maturation in a high permeability cube later on.”

What were your main observations?

“Speed of ferment” between barrel and cube was the same, both completed ferment at the same time. For SO2, the key is the total amount and the barrels ended with higher total SO2 which shows me we are adding more SO2 to barrels than cubes.

Topping volumes for Flexcube (after the first 3 months stretch period) are less. I definitely top more with barrels than cubes. With barrels temperature and humidity is important but with cubes the humidity is not as important, you don’t have to run a cellar as humid with cubes as you do with barrels.

I see barrels giving up their oak quicker than BarriQ. That is quite obvious [sensorially], but I look at total integration over time. I am talking about wines I want in barrel for 2 years before bottling. BarriQ oak is elegant, structuring and flavourful.

At the final sensory assessment, the barrels and cubes ran parallel. I do really believe the Flexcube’s next generation barrels are comparable to new traditional barrels. I’d feel completely confident using cube and BarriQ on even the highest price point wine.”

What have you found are the key points of using Flexcube’s next generation barrels?

“When I think about the Flexcube concept and its relationship to barrels, Flexcube is essentially deconstructing what a traditional barrel does and reconstructing in a form that is much more flexible, much more adaptive and much more agile when it comes to the winemaking process.”
If you can achieve the same result but with a cost effective system, you’ve got a win. It has been proven the cube works. It is permeable, it is inert, it is functional but the secret to achieving a successful result, the important element, is barrel quality oak. It all hinges around the quality of the oak and the proof is in the pudding. Every time I taste the BarriQ oak - my 2015 Syrah today that has BarriQ Troncais oak - it is just exquisite, integrated and elegant.

With Flexcube you get much more efficient use of your oak and your environmental footprint is greatly reduced! There is a real advantage here. Barrels are beautiful pieces of furniture, exceptionally useful but have inherent problems.

The challenge that a lot of winemakers have is the thought that anything other than a barrel is not barrel quality. Up until now we haven’t had superior quality oak in non-barrel form but today we have BarriQ and when paired up with a cube, well…we have a barrel replica.

The kinetics of oak extraction into wine is woefully misunderstood, even with barrel users. We tend to think a barrel is traditional, we like it, we love it, we think it is perfect but in many ways it is not.

There is a lot of marketing romance and operational convention around barrels, barrel washing systems, racks, etc. I can see that if I have four coopers in my program, then Flexcube is happily, happily one of them.

The great thing is the price you know, when you look at the qualitative results the impact per $/gallon is hard to ignore. I can see cubes continue to become a more significant part of my winemaking process, without a doubt. I have my marketing demands and my winemaking operating convention restraints but for the $ per gallon for oak maturation, Flexcube kills it.

The lower $/gallon of warehouse space is really significant. Storage $/gallon for cube is effectively a quarter.

All the ‘touches’ are the same in term of cost. Whether you touch a barrel or a cube, they are the same but when you touch one cube you touch four barrels.

Cubes handle the same as barrels but in answering this we are making the assumption that all barrels and coopers are the same and they are not. There are enormous variabilities in barrels, enormous. We have better control with cube and BarriQ in terms of the variability. Cooper to cooper varies and year to year varies. BarriQ oak has been extraordinarily consistent. The consistency of porosity and speed of evolution, that is the consistency we control.”

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**Case study**

**Maturation of red and white wines in cube with LBarriQ barrel oak.**

**Varietal:** Marselan, Petite Verdot, Cabernet Sauvignon, Merlot, Cabernet Franc and Chardonnay  
**Year:** Since 2014  
**Cube permeability:** Low and medium permeability  
**Cube sizes:** 1,000 litres/10 hl/ 265gal and 2,000 litres/20hl/530gal  
**Oak used:** LBarriQ Bordeaux Profile

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*Xin Zheng*  
**Treaty Port**  
**Penglai, China**

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What are you trying to achieve?

“Generally speaking, the red wine we produce in here cannot hold a high level of new oak. 30% new oak can be the maximum level for us. Also, we make several red varieties, each of them requires different levels of new oak, plus each of them comes in a small quantity of 4 to 6 tones. Small volume of each batch, many varieties and small new oak quantity requirement, hard for winemaker to manage!”
**Case study**

**On-skin white wine ferment in cubes with BarriQ barrel oak.**

**Varietal:** Grenache Blanc  
**Year:** 2013-2015, 2016 still in progress  
**Cube permeability:** Low permeability  
**Cube sizes:** 1,000 litres/10 hl/265gal and 2,000 litres/20hl/530gal  
**Oak used:** BarriQ Russian Barrel Profile

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**What are you trying to achieve?**

“A natural fermented orange wine - skin ferment. A wine with fine tannin and delicate texture, aromatics and phenolics derived from time spent on skins. Also, integrated spiciness derived from oak.”

**What process do you use?**

“The grapes are de-stemmed and slightly crushed before transferring to cube. Fermentation in contact with skins are finished within 4 weeks. During this time temperature is kept at 14°C and I utilised aerated pump-overs to counter reductiveness. After pressing, the wine is taken back to cubes and I introduce BarriQ Russian Barrel Profile. Maturation lasts for 9 months post fermentation.”

**What is the main advantage of using cube and BarriQ oak?**

“The use of cubes and BarriQ Russian oak was instrumental in the execution of this new wine brand. It gives me outcomes which can be replicated, a clean expression of oak and great integration to niche attributes.”
Case study

Extended maceration of red varieties in cubes.

Varietal: Cabernet, Shiraz and Zinfandel
Year: Since 2010
Cube permeability: Medium permeability
Cube sizes: 1,000 litres/10 hl/265gal

What are you trying to achieve?

“What I am looking for is the sensory profile where by the natural tannins are leached out of the skins. Tannins are aggressive to start with but over time, the tannins are soft.”

What process do you use?

“I fill the cubes about a half with skins and I fill the rest with finished wine. I do this after the initial fermentation is finished, so they are dry and have less than one gram of residual sugar. I put them into the cubes and leave them for three months at least. I check and taste them once every fortnight just to see how the structure of the wine is looking. What happens is the tannins become quite aggressive within the first month because they are actually extracting out of the skins. The skins actually become a little bit bleached in colour so you know you are actually extracting anthocyanins. As long as the cube is completely full and the lid shut, after about a month or so, the skins start to fall at the bottom of the cubes so you are actually getting complete integration of the fluid through the old grape skins.”

What is the main advantage of using cube?

“The beauty about having the cubes is the access. Having that great big lid, that I can actually undo. I can pick the whole cube up and just basically drop the content into the press directly with the forklift. Also, having a hermetically sealed environment means we keep VA and spoilage incredibly low.”

Maturation cylinders

Small batch, break down volumes and oak trials:

Our mini sized 100 litres/1 hl/26.5gal Bottles are designed for ultra small lot wine maturation, break down volumes and trials.

These Bottles perfectly recreate the oxygen permeability of the larger maturation vessels. Ideal for the small lot winemaker, those awkward small volume “left over” batches and oak trials.

Only requiring small volumes of wine, which in turn reduces cost and handling, the 100 litres/1 hl/26.5gal Bottles allow you to have more treatments. By introducing the oxygen element, winemakers can now see what the real impact of a test oak will be.

“Every winemaker should have a dozen of these...”

Wayne Donaldson, Winemaker, Napa
The following information provides an estimated comparison of space efficiency between 225 litres/60gal barrels and cubes. Each example has been calculated on the same floor area equal to 100 square meters (10 x 10 meters) or 1,076 square feet (32.8 x 32.8 feet).

<table>
<thead>
<tr>
<th>Stack</th>
<th>Capacity each</th>
<th>Units per 100m²</th>
<th>Total capacity per 100m²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexcube</td>
<td>4</td>
<td>1,000 litres / 265 gal</td>
<td>224</td>
</tr>
<tr>
<td>Barrel</td>
<td>6</td>
<td>225 litres / 60 gal</td>
<td>600</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stack</th>
<th>Capacity each</th>
<th>Units per 100m²</th>
<th>Total capacity per 100m²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexcube</td>
<td>2</td>
<td>1,500 litres / 397 gal</td>
<td>112</td>
</tr>
<tr>
<td>Barrel</td>
<td>6</td>
<td>225 litres / 60 gal</td>
<td>600</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Stack</th>
<th>Capacity each</th>
<th>Units per 100m²</th>
<th>Total capacity per 100m²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flexcube</td>
<td>2</td>
<td>2,000 litres / 530 gal</td>
<td>112</td>
</tr>
<tr>
<td>Barrel</td>
<td>6</td>
<td>225 litres / 60 gal</td>
<td>600</td>
</tr>
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</table>
## Specifications

### 1,000 litres / 10 hl / 265 gal cube

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>Max. stacking</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width 1,150 mm / 45.27”</td>
<td>Tare (dry) 110 Kg / 242.50 lbs</td>
<td>Transport 2 cubes</td>
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<tr>
<td>Length 1,150 mm / 45.27”</td>
<td>Gross 1,110 Kg / 2,447 lbs</td>
<td>Full 4 cubes</td>
</tr>
<tr>
<td>Height 1,222 mm / 48.11”</td>
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<td></td>
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### 1,500 litres / 15 hl / 397 gal cube

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<th>Dimensions</th>
<th>Weight</th>
<th>Max. stacking</th>
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</thead>
<tbody>
<tr>
<td>Width 1,150 mm / 45.27”</td>
<td>Tare (dry) 126 Kg / 277.78 lbs</td>
<td>Transport 1 cubes</td>
</tr>
<tr>
<td>Length 1,150 mm / 45.27”</td>
<td>Gross 1,626 Kg / 3,584.71 lbs</td>
<td>Full 2 cubes</td>
</tr>
<tr>
<td>Height 1,624 mm / 63.93”</td>
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### 2,000 litres / 20 hl / 530 gal cube

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<th>Dimensions</th>
<th>Weight</th>
<th>Max. stacking</th>
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<tbody>
<tr>
<td>Width 1,150 mm / 45.27”</td>
<td>Tare (dry) 135 Kg / 297.62 lbs</td>
<td>Transport 1 cubes</td>
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<tr>
<td>Length 1,150 mm / 45.27”</td>
<td>Gross 2,135 Kg / 4,706.86 lbs</td>
<td>Full 2 cubes</td>
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<td>Height 2,025 mm / 79.72”</td>
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<table>
<thead>
<tr>
<th>BarriQ – Grand Pack</th>
<th>BarriQ – Petite Pack</th>
<th>LBariQ</th>
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</thead>
<tbody>
<tr>
<td>Pack composition</td>
<td>8 to 11 pieces</td>
<td>24 pieces</td>
</tr>
<tr>
<td>Weight per pack (15% moisture content)</td>
<td>9.25kg / 20.39lbs</td>
<td>5kg / 11lbs</td>
</tr>
<tr>
<td>Thickness</td>
<td>23mm / 0.9”</td>
<td>12mm / 0.47”</td>
</tr>
<tr>
<td>Length</td>
<td>Mix of 950mm, 600mm &amp; 475mm / 37.40”, 23.62” &amp; 18.70”</td>
<td>Mix of 950mm, 600mm &amp; 475mm / 37.40”, 23.62” &amp; 18.70”</td>
</tr>
<tr>
<td>Width</td>
<td>Varies from 50 to 100mm / 1.97” to 3.94” (Bordeaux Château barrel standard)</td>
<td>Varies from 50 to 100mm / 1.97” to 3.94” (Bordeaux Château barrel standard)</td>
</tr>
<tr>
<td>Seasoning</td>
<td>Natural, 24 months (from harvest to toasting)</td>
<td>Natural, 24 months (from harvest to toasting)</td>
</tr>
<tr>
<td>Toasting</td>
<td>Convection toast</td>
<td>Convection toast</td>
</tr>
<tr>
<td>Recommended contact time</td>
<td>9 to 18 months</td>
<td>9 to 18 months</td>
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<table>
<thead>
<tr>
<th>Extraction dose rates</th>
<th>BarriQ – Grand Pack</th>
<th>BarriQ – Petite Pack</th>
<th>LBariQ</th>
</tr>
</thead>
<tbody>
<tr>
<td>1,000 litres / 10 hl / 65gal cube</td>
<td>1 pack is equivalent to 60% new barrel</td>
<td>1 pack is equivalent to 40% new barrel</td>
<td>1 pack is equivalent to 31% new barrel</td>
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<tr>
<td>1,500 litres / 15 hl / 397gal cube</td>
<td>1 pack is equivalent to 40% new barrel</td>
<td>1 pack is equivalent to 27% new barrel</td>
<td>1 pack is equivalent to 21% new barrel</td>
</tr>
<tr>
<td>2,000 litres / 20 hl / 530gal cube</td>
<td>1 pack is equivalent to 30% new barrel</td>
<td>1 pack is equivalent to 20% new barrel</td>
<td>1 pack is equivalent to 16% new barrel</td>
</tr>
</tbody>
</table>
Research and Development, Patents & Intellectual Property

Flexcube invests heavily in research and development and Intellectual Property. With an in-house research winemaker, it conducts its own extensive research and also collaborates with universities throughout the world. Its personnel include renowned winemakers/oenologists and experts in oak foresting. Patents consist of a set of exclusive legal rights granted to an inventor for a limited period of time in exchange for the public disclosure of an invention. These exclusive rights allow the right to prevent others from unfairly making, using, selling, or distributing the patented invention without permission. It is the core of the Western invention process and protects both inventors and customers alike. Flexcube is diligent in protecting its intellectual property to prevent fraud, unauthorised theft and misappropriation of its rights.