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Ever seen the inside of a cooperage?

Michelle Haber

Have you ever wondered what a company looks like that combines so many craft disciplines under one roof? Our guided tours provide you with a unique insight into the world of wood. From conception to execution - Our guided tours are not standard tours. We tailor them individually to the interests and needs of our guests.

Our sawmill - Did you know that we process the wood for our barrels completely from the tree trunk to the barrel ourselves? In our sawmill, the logs are cut according to the needs of the carpentry and cooperage, and then stored for drying.

Our carpentry - When the wood is dry enough to be further processed, it finds its way into the carpentry or cooperage. In the carpentry, beautiful barrel furniture is created from old barrels. The imagination knows no bounds, and almost anything that can be built from wood can be realized here.

Our cooperage - Here, the prepared wood is crafted into barrels. In various sizes, from various woods, and for various purposes. From wine barrels to soaking tubs, precision work is done here with millimeter accuracy. Once you step into our cooperage, you'll notice the precision and passion with which we work.

Our warehouse - After production, the barrels await further transportation in our warehouse. The different scents of the filled barrels and the variety of sights there are impressive. But you will experience this firsthand during the tour!





Turn old into new

Angela Pfahler

Two years after the flood disaster in the Ahr Valley, Markus Eder visited the wine cooperative in Ahrweiler to inspect barrels that are to be renovated and refurbished. It's a project we are happy to undertake.

From transportation to our coo-perage, through extremely thorough and intensive cleaning, to refurbishment and partial repair, we have taken on everything ourselves. Some barrels required the replacement of staves or wooden doors. If we do it, we do it right, and thus the barrels could move into the final inspection almost as good as new and eventually return to their homes. Special effort was made by the carpenters on this assignment, who painstakingly refurbished a traditionally carved and painted barrel after renovation, using very small brushes.

This renovation and collaboration with the Ahr-Winzer EG is not only emotional but particularly sustainable.



EDER - FassStolz® Kaiser barrel made from Kiri wood

Angela Pfahler

When it comes to wooden barrels, most people immediately think of the classic oak barrels. But hey, did you know that oak trees are pretty slow growers?

That means we need several generations of foresters to obtain enough oak wood for barrels.

But then there's this tree called the Kiri tree - it's the exact opposite of oak. The Kiri tree shoots up at a growth rate of 5 meters per year and can be harvested as early as 11 years to build barrels.

And the best part? It has a perfectly straight trunk, ideal for barrel staves, and it's not picky about soil and climate. Plus, its rapid growth helps draw plenty of CO2 from the atmosphere.

The light wood of the Kiri tree, originally from Central and West China, is strong and flexible at the same time, perfect for barrel making. But here's the kicker:

Kiri wood is not only technically superior but also a flavor sensation, especially compared to American wood. Barely any tannins, but loads of wood sugars.

Think about vanilla, marshmallow, and cotton candy - these flavors can give your favorite brand a truly special kick.



Calamity damage



The renewable raw material wood is threatened by various environmental factors that affect the health and growth of forests. Calamities such as bark beetle infestations and forest fires rapidly decimate large areas, often exacerbated by periods of drought and heatwaves. Frequent storms also cause significant losses in forests worldwide. Climatic changes, including extreme weather events and temperature fluctuations, further stress forests.

However, this should not discourage the utilization of wood as a material, but rather raise awareness of good and sustainable forest management practices. Forest areas with mixed cultures, managed in a controlled manner, are better protected against storm damage and pest infestation. In light of these challenges, complete processing of wood is crucial to minimize raw material loss and ensure the sustainability of wood utilization.



Sibylle Eder



Beautiful things need space.

Angela Pfahler

Where exactly does the sawdust fall for us?

About 15 years ago, the Eder brothers decided to relocate our company from Bruchstraße 60 to the parallel street.

There, the carpentry team shared a large hall with the shipping team. But the space was not sufficient for the growing carpentry team and the coopers.

So, we took over the adjacent building of a logistics company. Today, the building at Bruchstraße 60 is the domain of our carpenters.

With new machinery and more space, they can not only build barrel furniture but also design our office and meeting rooms.

Everything we produce is tailor-made for our customers. **Visit us and see our service and our facilities yourself!**

Chain saw workshop



Some of our colleagues have furthered their education by attending a chainsaw course followed by certification.

From workplace safety to proper handling, Nico & Jonas Eder, Tomasz, Sebastian, Jens, and Florin have learned a lot.



Partyfeeling at our "Tree-to-barrel"-workshop

Sibylle Eder



This year's seminar was anything but dry. And by that, we don't just mean the lectures, but especially the cocktails. From our barrel bar, Tom Weinberger brought some delicious and creative twists to the evening - all, of course, appropriately infused with cognac to match the theme. And as for how it all went down? Check it out here!



<https://www.wilhelm-eder.de/aktuelles/recap-vom-seminar-vom-baum-zum-fass-2024/>

BrauBeviale

26.11. – 28.11.2024, Nürnberg

Subject to change without notice. For current information, please check our website.

Our Team

Team Lead E-Commerce



Our colleague Anke, who started in the sales support department in January 2022, has been ensuring smooth operations in the online shop as the team leader of the E-Commerce department since mid-2023 and driving the implementation of new projects.

In her free time, she likes to trade her office chair for a cooking spoon and attends concerts, preferably from the metal and rock genres.

Welcome back



Since her return from parental leave in December 2023, our longtime colleague Angela, who has been part of the company since 2012, has once again enriched our E-Commerce team. In addition to her dedicated work, she is known for her passion for reading, cooking, and baking.

A funny quirk of hers is that she checks every alcoholic beverage to see if it's „eder-ed“. And although she has many talents, she doesn't have a swimming badge because she was afraid of her swimming instructor.

From the drawing to the finished product

Angela Pfahler

Sometimes, orders or projects are so complex or groundbreaking. We offer various solutions. From the sketch created during the initial conversation, through the pencil drawing, the CAD drawing, to the finished object, everything is done under one roof here as well.

A modern instrument of today's production and manufacturing planning is CAD, which stands for Computer-Aided Design, referring to computer-assisted product design.

The goal of this method can be the designing, optimizing, and presenting of various products, ideas, planning bases, or scenarios. The objective is often a specific quality-cost ratio of a product or visually representing products as closely as possible to the respective individual customer expectations.

The main applications in our case include resource planning, visualizing customer wishes, creating common planning bases, designing new products, and optimizing existing products.



Impressum



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