





It's all about the wine and its flavour!

A good barrel must enhance the value of the wine. So the family business puts all its professional expertise into every one of its products. In collaboration with their customers, the family are constantly developing innovative ideas in order to best meet every need they encounter. The key to their work is the correct timber. The task of selecting it falls to Jakob Pauscha, who personally inspects and chooses the fine-pored timber in Germany, Austria, France, Romania and Hungary.

A stylized, handwritten signature in black ink.

Jakob Pauscha

"The wood, the toasting, and ultimately the wine must be in harmony with each other."

For us, high-quality service, punctuality and partnership with our customers are the top priority. By combining traditional craftsmanship with a spirit of innovation, we create barrels for the world's most exquisite wines.

A stylized, handwritten signature in black ink.

Julia Kainz-Pauscha

"As a wine connoisseur, I'm proud to drink excellent wines from our own barrels."

Family timeline

18
75



The family tradition began in 1875 with **Jakob Pauscha** in what is now Slovenia.

19
29



In 1929, **Jakob Pauscha junior** took over the family business and continued the tradition until 1945. In the carnage of war, Jakob Pauscha and his son Bruno fled Slovenia and continued to ply their craft in Weitensfeld in the Gurktal region of Carinthia.

19
59



The family moved to Wolfsberg, in the Lavanttal region of Carinthia, in 1951. In 1959, **Bruno Pauscha** took the helm of the family business.

19
90



Klaus Pauscha began working as a master cooper in 1990 and has shaped the craft both nationally and internationally. Between 2011 and 2021 he was joined by his son Jakob.

20
20



Jakob Pauscha followed in his father's footsteps, passing his master cooper's examination with distinction in 2020.

20
21



Jakob Pauscha and his sister **Julia Kainz-Pauscha** are now the fifth generation of the Pauscha family to run the business, having taken over from their father in 2021.



The
secret
of

toasting

For barriques and barrels of between 300 and 500 litres, we use only cleaved oak timber from France, Hungary and Austria. Many years of cooperation with French and European timber suppliers guarantee the best quality. On customer request, barrels can also be made of acacia timber.

All our barrels are bound over an open flame and processed further using traditional methods. The oak timber used and the type of toasting, from light to medium and medium-strong to strong, produces a variety of aromas. Jakob Pauscha personally supervises every stage in production to ensure the high quality standards are met.



The toasting is a very delicate process which promises the best possible results for wines.





Barrels that break the mould

The Klaus Pauscha cooperage, run by Jakob Pauscha and his sister Julia Kainz-Pauscha, is now in its fifth generation of producing barriques, large barrels and fermentation casks of the highest quality using all the family's experience.

Storage Barrels

Oval or round

These barrels are tailor-made to meet our customers’ needs. The trees for the barrel timber are selected according to special criteria before being cut. Then the barrel timber is carefully cut to our specifications by our suppliers and is air-dried for several years.



Oval

Volume	Head height	Head width	Depth	Raw stave thickness
10 hl	133 cm	92 cm	135 cm	55 mm
15 hl	156 cm	100 cm	150 cm	55 mm
20 hl	175 cm	113 cm	160 cm	64 mm
25 hl	180 cm	118 cm	180 cm	64 mm
30 hl	194 cm	128 cm	185 cm	64 mm
40 hl	220 cm	143 cm	200 cm	74 mm
50 hl	232 cm	145 cm	225 cm	74 mm

All given dimensions are approximate and may vary slightly.

Round

Volume	Head diameter	Bilge diameter	Depth	Raw stave thickness
10 hl	112 cm	128 cm	130 cm	55 mm
15 hl	124 cm	142 cm	145 cm	55 mm
20 hl	136 cm	154 cm	160 cm	64 mm
25 hl	145 cm	165 cm	175 cm	64 mm
30 hl	158 cm	179 cm	185 cm	64 mm
40 hl	170 cm	190 cm	200 cm	74 mm
50 hl	185 cm	200 cm	215 cm	74 mm

All given dimensions are approximate and may vary slightly.

Equipment options

Head of staves (natural/coloured)	Ball, sampling or drain tap
Hoops galvanized or galvanized/coloured	Underlay 20-40 cm
Wood or stainless steel doors	Other accessories by customer request!



Semi-oval steel door
238 x 465 mm incl. drip tray with optional ball valve



Small steel door
210 x 285 mm, on request with optional ball valve



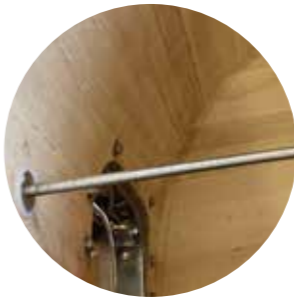
Wooden door
with optional ball valve



Full drainage valve DIN 40
with optional bend, tube and ball valve



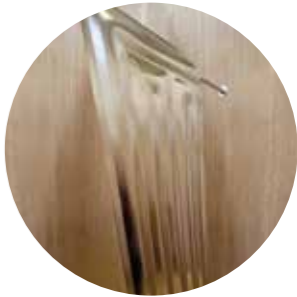
Upper manhole cover
150 mm or 202 mm with stainless steel ventilation or plastic valve



Stainless steel sleeve



Sampling valve



Cooling plate



Optional
dial or digital thermometer



Fermentation bung
4.5 lt with stainless steel connector

Fermentation Stands

For gentle red wine fermentation, we manufacture wooden fermentation casks with steel doors and a wooden or steel lid on the upper end. This is removable for manually mashing down the must. The absolute leak tightness of the steel lid in the upper end allows subsequent use of the fermentation cask as a storage barrel.



Volume	Bottom diameter	Top diameter	Height	Raw stave thickness
10 hl	120 cm	97 cm	134 cm	55 mm
15 hl	140 cm	115 cm	150 cm	55 mm
20 hl	160 cm	133 cm	160 cm	64 mm
25 hl	170 cm	140 cm	170 cm	64 mm
30 hl	177 cm	152 cm	178 cm	64 mm
40 hl	192 cm	170 cm	200 cm	64 mm
50 hl	210 cm	177 cm	210 cm	64 mm

All given dimensions are approximate and may vary slightly.

Equipment options

Stainless steel door	Standard underlay or with frame and feet from 45 cm
Butterfly valve	Cooling plate
Upper manhole in various diameters	Temperature sensor
Ball, sampling or drain tap	Other accessories by customer request!



Drain with optional bend and ball valve



Square steel door 420 x 310 mm with drip tray



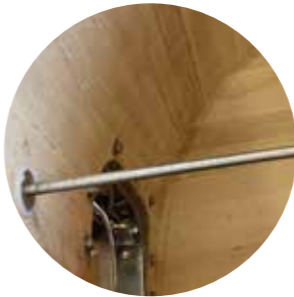
Optional racking valve



Cooling plate



Stainless steel filter



Stainless steel sleeve



Sampling valve



Optional dial or digital thermometer



Upper manhole optional Ø 400-1000 mm

Barriques

The trees for the barrel timber are selected according to special criteria before being cut. Then the barrel timber is carefully cut to our specifications by our suppliers and is air-dried for several years.



Volume	Bilge diameter	Head diameter	Length	Raw stave thickness
225 lt	69 cm	56,5 cm	95 cm	27 mm
228 lt	72,5 cm	59,5 cm	87 cm	27 mm
300 lt	78 cm	63 cm	100 cm	27 mm
500 lt	92 cm	78 cm	110 cm	27 mm
600 lt	102 cm	88 cm	120 cm	40-45 mm

All given dimensions are approximate and may vary slightly.





www.klaus-pauscha.at

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