



Katalin Pintacs has been at European Coopers Hungary since its creation in 1997 and oversees daily activities.

European Coopers Hungary produces premium Hungarian oak barrels that are everything you would expect from a quality-driven artisan cooper.

Kristof and his team control the entire process in house, from sourcing and selecting 100% Hungarian logs from Hungary's best forests in the Zemplen and Mecsek hills, to seasoning the staves, and producing and finishing the barrels.

STYLISTICALLY

European Coopers Hungary barrels are either coopered exclusively with oak from the forests of Tokay, Mecsek or a blend of both forests. Tokay offers elegance and a fine tannin profile while Mecsek offers phenolic richness and palate weight.



Partially owned by the Antinori family since its inception, European Coopers Hungary can be found in many noble Italian varietal programs.

EUROPEAN COOPERS HUNGARY



HISTORY

European Coopers Hungary is a premium Hungarian cooperage that produces Hungarian oak barrels (225L - 500L). The cooperage is located two hours south of Budapest and is proud of remaining independent since its establishment in 1997. With over forty years of experience, Master Cooper Kristof Flodung has been at the heart of European Coopers Hungary since day one in 1997.

TODAY

European Coopers Hungary was co-founded by three respected Italian winemaking families that were searching for premium Hungarian oak for their wines. Vincent Bouchard is involved as a consultant on toasting and barrel technicalities.

After opening its markets and becoming part of the EU in 2004, there has been a resurgence in demand for Hungarian oak on the international wine scene.



Master Cooper Kristof between his signature Kristof barrel and a European Coopers Hungary barrel.

STRONG POINTS

- Hungarian oak barrels and a special barrel
 - Special barrel: Kristof
 - Special Toast: Radiant White and Radiant Red
- The sourcing, cutting, splitting and ageing of the wood and coopering of the barrel is all done internally
- Independently owned cooperage
- Only 3-Year air dried oak
- Fire bent and fire and convection toasted barrels
- European Coopers Hungary purchases logs from parts of the Mecsek and Tokay forests that have the FSC certificate and the Natura 2000 certificate which both promote sustainable forest management
- Offers Hungarian oak barrels and puncheons (225L - 500L)



2026 EUROPEAN COOPERS
USA PRICES

ALL BARRELS FROM BOUCHARD COOPERAGES
CAN BE COMBINED FOR VOLUME PRICE DISCOUNTS

Product	Qty	HUNGARIAN OAK 36 MONTHS AIR DRY	INNOVATION RANGE		
Bordeaux Export (225L)	1-10	785 €			
Burgundy Export (228L)	11-30	773 €			
25/27 mm staves, 6/8 galvanized hoops	31-67	765 €			
	68-1C	753 €			
Bordeaux Export Thin Stave (225L)	1-10	755 €			
20/22 mm staves, 6/8 galvanized hoops	11-30	740 €			
	31-67	732 €			
	68-1C	720 €			
265L Export	1-10	857 €	+50 €		
Burgundy sized heads and Bordeaux length staves, 25/27 mm staves, 6/8 galvanized hoops	11-30	844 €	Named for Master Cooper Kristof Flodung, the Kristof barrel is a blend of extra tight grain from the finest selections of Mecsek and Tokay. The staves are aged for a minimum of 3 years and the heads 4-5 years. All three toasting options are finished with a proprietary process developed for deeper penetration, subtlety and elegance.		
300L Hogshead	1-10	903 €			
25/27 mm staves, 6/8 galvanized hoops	11-30	893 €			
	31-50	885 €			
	51-1C	870 €			
350L Puncheon	1-10	975 €	(Available from 225L & 228L - 500L)		
27 mm staves, 8 galvanized hoops	11-25	964 €			
	26-45	956 €			
	46-1C	949 €			
400L Puncheon	1-8	1,137 €	Bordeaux Château (225L) +60 €		
27 mm staves, 8 galvanized hoops	9-16	1,123 €	4 chestnut hoops, barre crossing heads, 20/22 mm staves, 6/8 galvanized hoops		
	17-25	1,117 €			
	26-1C	1,104 €			
500L Puncheon	1-8	1,350 €	Bordeaux Château Ferré (225L) +30 €		
27 mm staves, 8 galvanized hoops	9-16	1,333 €	Barre crossing heads, no chestnut hoops		
	17-25	1,327 €	20/22 mm staves, 6/8 galvanized hoops		
	26-1C	1,318 €			
OAK SELECTIONS			SPECIAL SIZES		
Name	Forest Origin	Grain Width	Air Dry	Size	Price
Tokay	Tokay Mountains	< 1.5 mm	36 months	60L	373 €
Tokay Blend	2/3 Tokay, 1/3 Mecsek	1.5-2.0 mm	36 months		
Hungarian	Blend of Tokay and Mecsek	1.5-3.0mm	36 months	110L	482 €
Mescek Blend	1/3 Tokay, 2/3 Mecsek	2.0-3.0 mm	36 months		
Mescek	Mecsek Hills	2.0-3.0 mm	36 months	600L	1,488 €
BARREL OPTIONS			TOAST LEVELS		
Name	200-265L	300-500L	Fire Toast	Convection Toast	
Head Toasting	+10 €	+13 €	Light (L)	Medium Plus (M+)	Radiant White
Tokay Oak (extra fine grain)	+43 €	+75 €	Light Long (LL)	Heavy (H)	Radiant Red
2/3 Tokay Oak Selection	+29 €	+50 €	Medium (M)	Medium Long (ML)	

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+50 €

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and the heads 4-5 years. All three toasting
options are finished with a proprietary process
developed for deeper penetration, subtlety
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(Available from 225L & 228L - 500L)

Bordeaux Château (225L) +60 €

4 chestnut hoops, barre crossing heads,
20/22 mm staves, 6/8 galvanized hoops

Bordeaux Château Ferré (225L) +30 €

Barre crossing heads, no chestnut hoops
20/22 mm staves, 6/8 galvanized hoops

EUROPEAN

HUNGARY
COOPERS