

Precision Fire Toast

ēVOAK's Precision Fire Toasted Series is crafted using a proprietary toasting system allowing each stave to be toasted over an open-oak fire, just like a barrel, with state of the art controls to ensure consistency. Staves are in 360° rotation, turning at key points during the toast to achieve full flavor development. Resulting flavors are richly nuanced across the toast gradient and consistent for every stave.

Fruit: This stave is reminiscent of a new, lightly toasted French oak barrel, offering supple tannins to add structure and brighten fruit.

Balanced: True to its name, this fire toasted stave represents the perfect marriage of time and temperature, yielding a soft oak profile that respects the fruit while adding richness to the mouthfeel.

Intense: This fire toasted stave takes flavor to the limit, with ample amounts of vanilla, apple pie spice, and rich toast evolving early on the palate and carrying through to finish.

Savory: This stave is transformed by a profound toast over an oak fire, resulting in a richly toasted, roasted coffee bouquet that enhances dark fruits and lingers through a long finish.

