



There's no formula for the perfect time to age your spirits. We suggest you taste your spirit at least once per month, and once aged to YOUR taste, start drinking or empty the barrel into a decanter to stop the aging process & avoid unnecessary evaporation (often referred to as the angels share) Due to the greater surface or contact area ratio, smaller barrels will age the spirit faster than the larger barrels, for example small size barrels will age 5 to 10 times faster than your standard 55 gallon barrel. These means that one month in a small barrel will produce the equivalent aging to 1 year in a full size barrel.