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COLLECTION

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H&A Group is a leading company in the management of casks for wineries and distilleries.

With more than 1,000,000 casks under management, we have knowledge of the cask from the initial purchase to the removal. H&A has access to a wide choice of high-quality used casks, ensuring a reliable and regular source of casks.

With this prestigious collection, H&A offers the opportunity to choose from the greatest wines and grape varieties.



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Sauvignon.

READY
BY F&A

DESCRIPTION

Originating in the Loire Valley and Bordeaux, Sauvignon Blanc is extremely popular and one of the most aromatic white wine varieties. Sauvignon Blanc has a wide spectrum of flavor profiles that are determined by the style of the winemaker.

Some of the most common tasting notes of Sauvignon Blanc include Fruit flavors such as white peach, grapefruit, lime, pear, passion fruit, and other tropical fruit.

Herbaceous hints of cut grass, lemongrass, and tarragon. Spicy notes of green bell pepper, jalapeño, vanilla, nutmeg, and clove.

Our casks come from famous wineries throughout the Bordeaux region, such as Graves and Pessac-Leognan. Most are from Sauternes wineries that also produce Sauvignon Blanc.

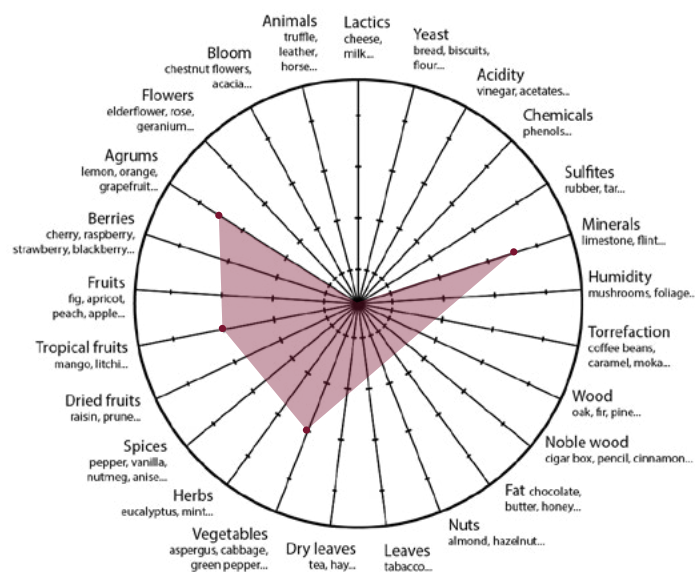


BORDEAUX
FRANCE

-
NAPA
USA

COLOUR
ALTERATION :

● Golden



Chardonnay.

READY
BY F&A

DESCRIPTION

Chardonnay, the very name is a journey to some of the most alluring places in the world : South Africa, Australia, California... But Chardonnay originated in the Burgundy region of France, and among the first were Chablis, Meursault, Puligny-Montrachet and Corton-Charlemagne. Today, Chardonnay has achieved global recognition as one of the most

famous and prestigious grapes in the world.

Chardonnay barrels offer a complex variety of aromatics. Classic notes that can be found in Chardonnays are apple, pear, lemon, apricot, ginger, melon, papaya, white floral notes and buttery-toasty notes.

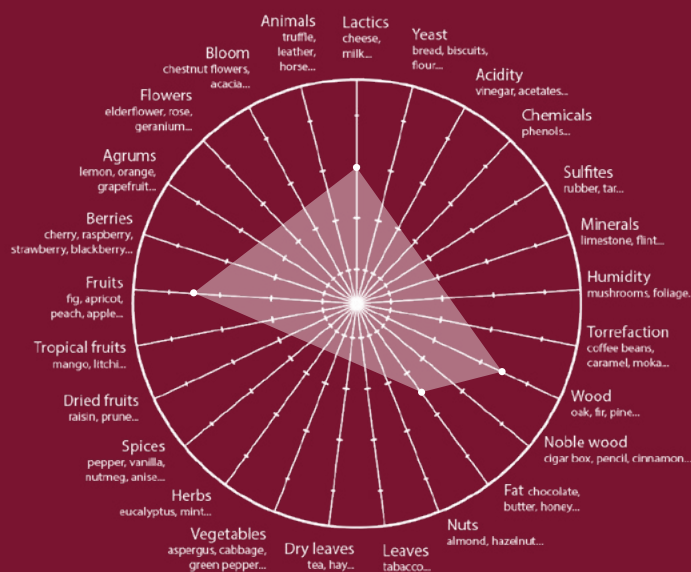


BURGUNDY
FRANCE

—
NAPA
USA

COLOUR
ALTERATION :

● Bright yellow



Pinot Noir.

READY
BY F&A

DESCRIPTION

Romanee Conti, Pommard, Gevrey Chambertin, Vosne Romanee, Clos de Vougeot... What do all these renowned appellations have in common ? Pinot Noir, the grape that made Burgundy famous around the world. Pinot Noir is the only red variety grown in Burgundy, where no region is like the other. Sub-regions produce unique wines that truly reflect the terroir, resulting in many different aromas and flavors in the glass.

Pinot Noir from Sonoma is prized for its eclectic aromatic profile, which may run from fresh strawberry to dried potpourri, wet hay, earth, mushroom, and forest floor, while its flavors may evoke anything from tangy, red berry fruit.

The best Pinot Noir taste has complex flavors that include cherry, raspberry, mushroom and forest floor, plus vanilla and baking spice when aged in French oak.

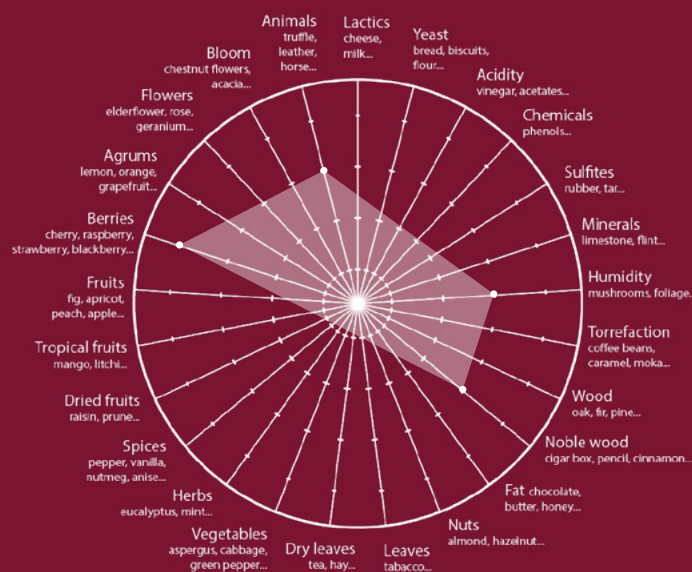


BURGUNDY
FRANCE

—
NAPA
USA

COLOUR
ALTERATION :

○ Red



Cabernet-Sauvignon.

READY
BY F&A

DESCRIPTION

The most iconic Red wine variety in the world, including those from regions of Bordeaux, Napa Valley... Cabernet Sauvignon is known for powerful and tannic wines. Through controlled yields, this grape variety gives tannic wines developed by aging.

After a few years depending on the vintage, wines take on complex aromas : cedar, spices and blackcurrant.

This type of wine is available in various size of casks: 225 liters - 300 liters - 400 liters... all the year long.

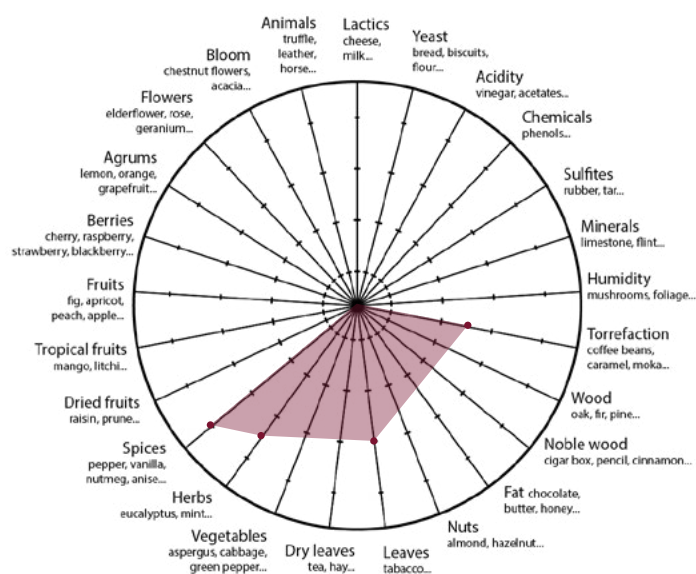


BORDEAUX
FRANCE

—
NAPA
USA

COLOUR
ALTERATION :

● Red



Merlot.

READY
BY F&A

DESCRIPTION

Merlot is one of the most iconic Red wine variety in the world too. This variety gives round and smooth wines.

The best Merlot taste has a range of flavors, ranging from graphite, herbs and blackberries to black

cherries, plums, and cocoa, often layered with notes of clove, vanilla, and cedar when aged in oak. Aromas depend on the fruits' levels of maturity.

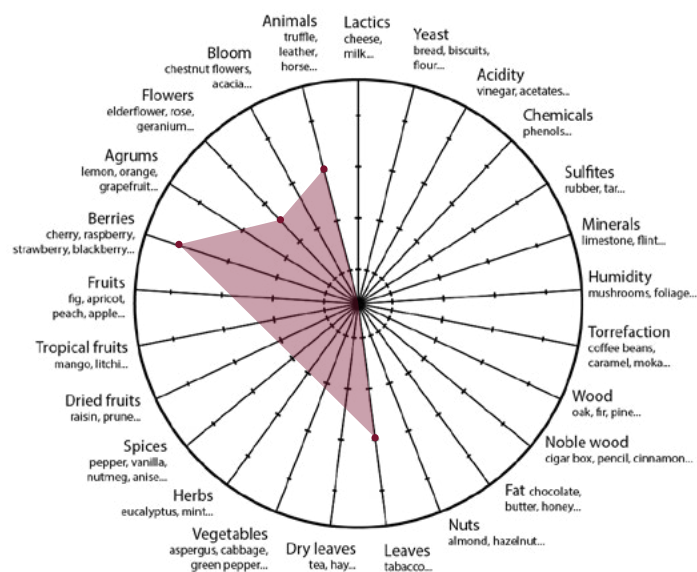
This type of wine is available in various size of casks: 225 liters - 300 liters - 400 liters, ...all the year long.



BORDEAUX
FRANCE

COLOUR
ALTERATION :

● Red



Syrah.

READY
BY F&A

DESCRIPTION

In France, The Rhone Valley is the main region for Syrah and Cote-Rotie, Hermitage, and Saint-Joseph are the most famous appellations.

The Languedoc-Roussillon region also uses this grape for their wine. Syrah is usually aged in 228L casks for 1 to 2 years. We are releasing small volumes of these casks each year through our

partnerships with high-end wineries in the Rhone Valley and Languedoc.

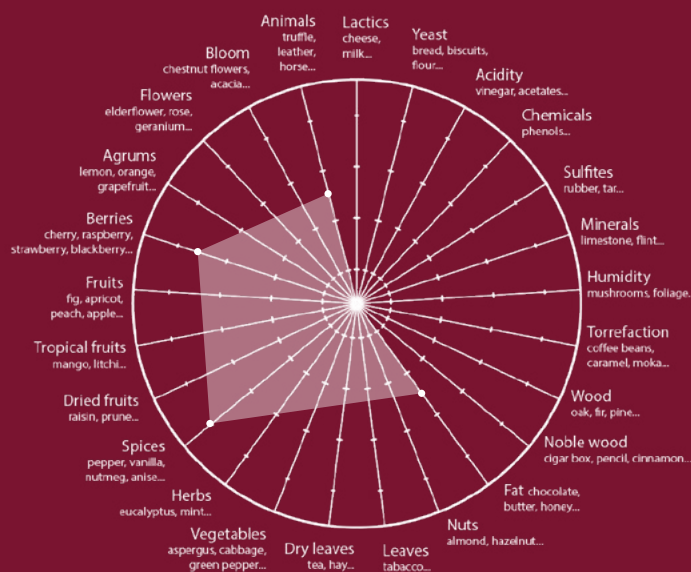
Many countries are using Syrah and California is also a great region for Syrah and primarily characterized as: meaty with black pepper, dark fruit, violets and notes of blackberry, blueberry, boysenberry, licorice, chocolate, herbs, and olives.



SOUTH OF
FRANCE
& ALL AROUND
THE WORLD

COLOUR
ALTERATION :

○ Red



Chenin Blanc.

READY
BY F&A

DESCRIPTION

Chenin Blanc, a historic white grape variety from the Loire Valley in France, is one of the most versatile grapes in the world. Though its origins trace back to the 9th century in the Anjou region, its finest expressions come from areas like Vouvray and Savennières. Here, the grape shows remarkable range, from dry and crisp to lusciously sweet, often with a vibrant acidity that ensures excellent aging potential.

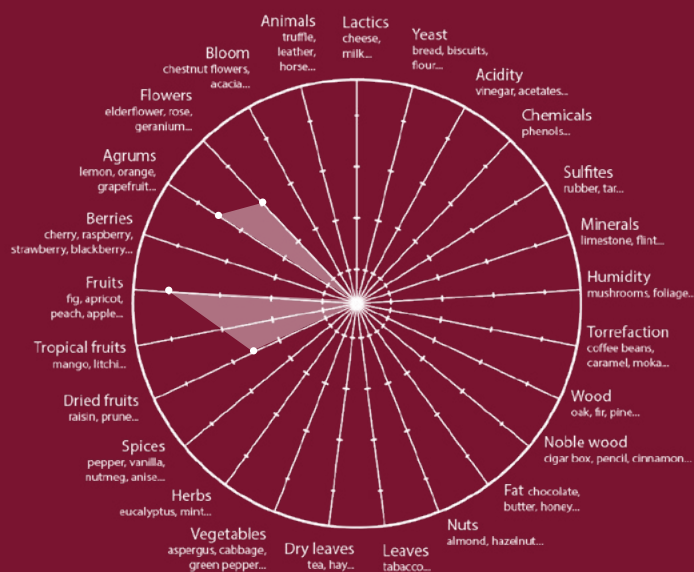
Chenin Blanc from Vouvray is often vinified with minimal oak, highlighting notes of green apple, honey, and lanolin. In contrast, in Savennières, a more structured style emerges, sometimes aged in oak barrels, offering flavors of quince, wet wool, and chalky minerality.



LOIRE VALLEY
FRANCE

COLOUR
ALTERATION :

● Bright Yellow





READY
BY F&A

DESCRIPTION

Sauternes is a French sweet wine from the region of the same name in the Graves section in Bordeaux. Sauternes wine is made from Sémillon, sauvignon blanc, and muscadelle grapes that have been affected by *Botrytis cinerea*, also known as noble rot. This causes the grapes to become partially raisined, resulting in concentrated and distinctively flavored wines.

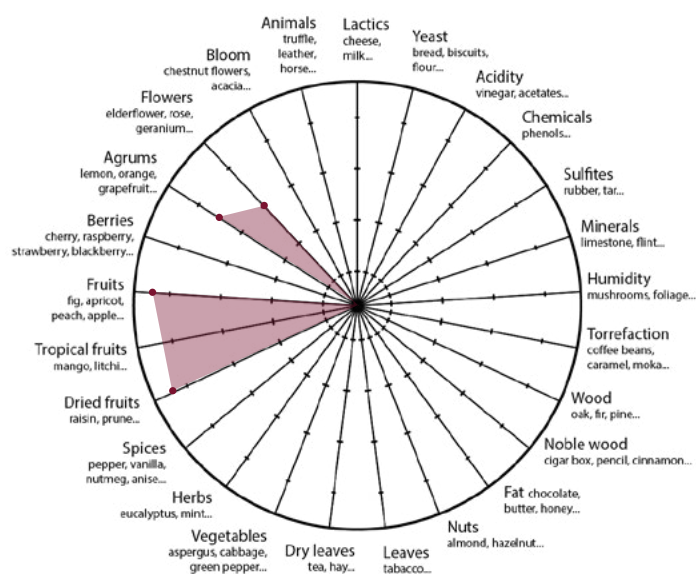
Expect Sauternes to exhibit intense notes of honeyed apricot, butterscotch, caramel, coconut, mango, ginger, marmalade, and citrus themes, along with tropical fruit, honeysuckle, and toasted baking spices.



SAUTERNES
FRANCE

COLOUR
ALTERATION :

● Amber



Grenache.

READY
BY F&A

DESCRIPTION

Grenache, a sun-loving variety with Mediterranean roots, is one of the most widely planted red grapes in the world. Its origins are traced to Aragón in northern Spain, though it is now deeply associated with southern France, especially the Southern Rhône Valley. Grenache thrives in warm, dry climates, producing generous, fruit-forward wines with soft tannins and high alcohol.

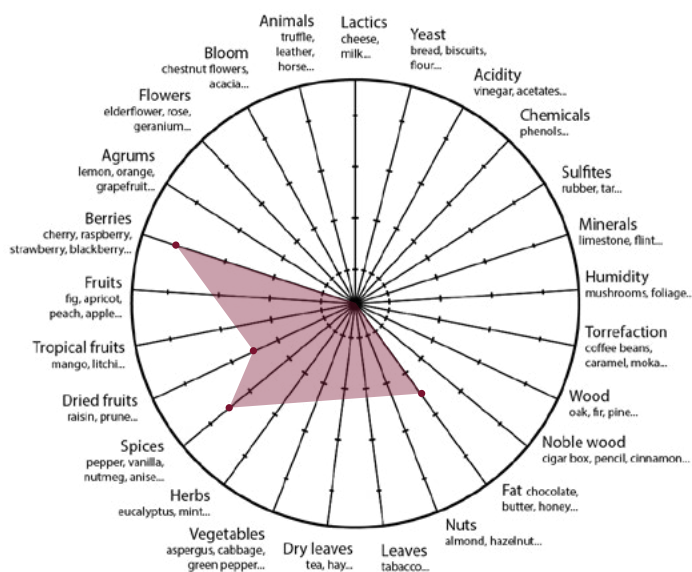
In Châteauneuf-du-Pape, Grenache often forms the backbone of blends, delivering flavors of ripe strawberry, garrigue herbs, and white pepper. When grown in old vineyards with low yields, it can produce surprisingly complex and age-worthy wines, especially when partially aged in large, neutral oak.



FRANCE
SOUTHWEST
& SOUTH OF
FRANCE

COLOUR
ALTERATION :

● Red



Cabernet-Franc.

READY
BY F&A

DESCRIPTION

Cabernet Franc, a parent of Cabernet Sauvignon, has a long-standing presence in France's Loire Valley. It performs particularly well in regions like Chinon and Saumur-Champigny, where cooler climates allow the grape's subtlety and freshness to shine. Lighter in body than its offspring, Cabernet Franc is known for its aromatic finesse and savory complexity.

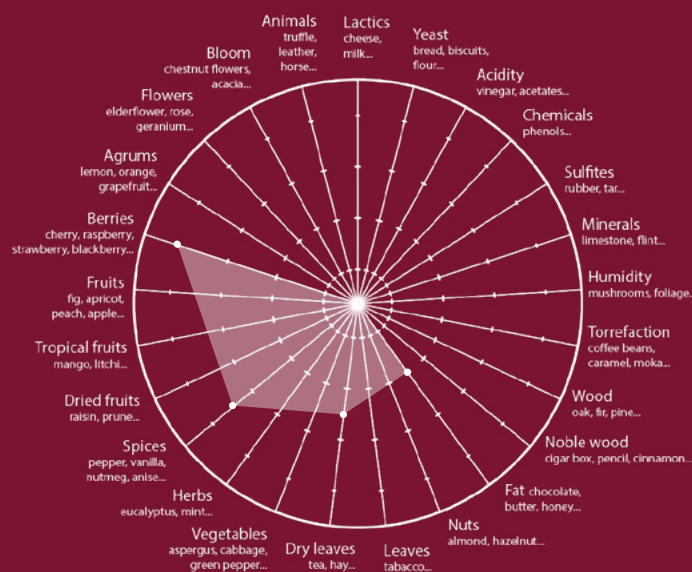
In Chinon, the wines are often unoaked, with vibrant notes of redcurrant, bell pepper, and graphite. In warmer vintages or when barrel-aged, Cabernet Franc gains depth, showing darker fruit, floral tones, and silky tannins while still maintaining its characteristic lift and elegance.



FRANCE
SOUTHWEST
& FRANCE
CENTER

COLOUR
ALTERATION :

○ Red



Nebbiolo.

READY
BY F&A

DESCRIPTION

Nebbiolo is an old, old grape, first being referenced as far back as the 13th Century! Hailing from Northern Italy's Piedmont region, this grape is known for producing powerful, full-bodied, and mercilessly tannic wines, all while looking as pale as Pinot Noir. Most famously, it's the grape that goes into Barolo and Barbaresco.

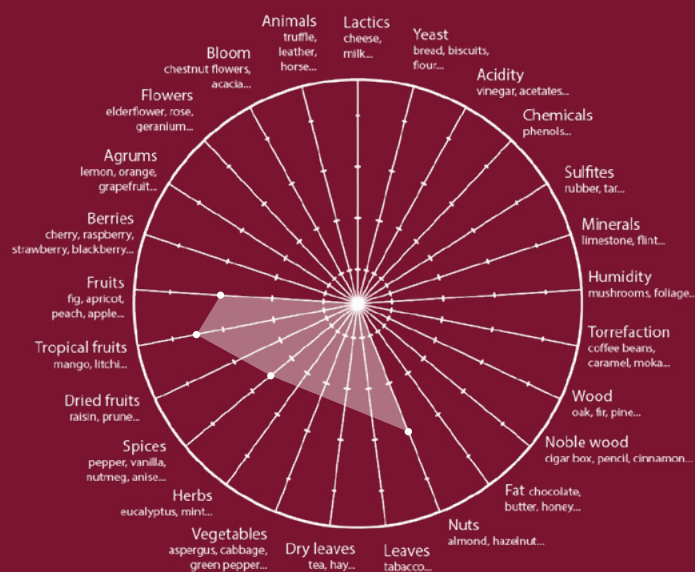
Despite its tannic structure, the wine's fruity flavors of cherry and raspberries, supported with aromas of rose and anise, always seem to shine through. In cooler years, Nebbiolo gets a bit herbaceous with more sour cranberry fruit, rose hip and leather and red clay minerality.



PIEDMONT
ITALY

COLOUR
ALTERATION :

● Amber



Sangiovese.

READY
BY F&A

DESCRIPTION

Sangiovese is the red grape variety most cultivated in Italy. It has many different names and forms the basis of the most famous Tuscan wines such as Brunello di Montalcino, Chianti,...

The history of Sangiovese is long and fascinating, since its origins it has been defined as a “juicy vine full of wine, which never fails”.

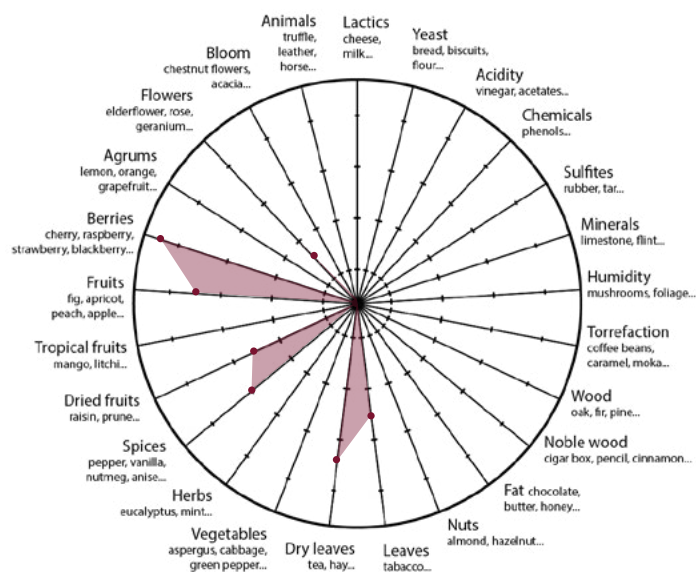
Sangiovese matures late, is quite acidic and tannic, and expresses a range of typical aromas: violet, iris, broom, wild cherries, spices, coffee, tobacco, aromatic herbs and delicate notes of game and leather.



TUSCANY
ITALY

COLOUR
ALTERATION :

● Amber





DESCRIPTION

Cannonau, the Sardinian expression of Grenache, is deeply rooted in the island's viticultural identity. Though genetically linked to the Grenache of Spain and France, Cannonau has adapted to Sardinia's hot, dry climate, producing wines that reflect the island's rugged terrain and Mediterranean character. In the hills of central Sardinia, particularly around Nuoro and Oliena, Cannonau yields powerful yet

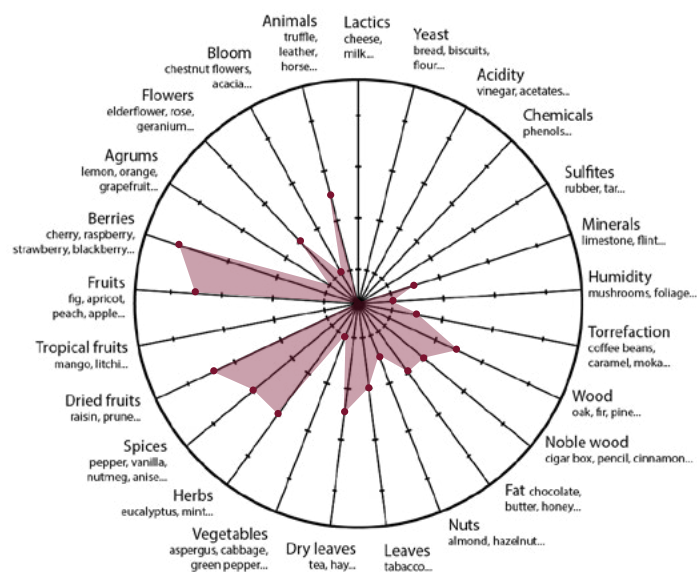
elegant wines, often aged in large oak casks or neutral barrels. The wines are known for their aromas of ripe red berries, dried herbs, and earthy spice, with a soft tannic structure and warm finish. With age, they develop notes of tobacco, leather, and dried flowers, embodying the depth and soul of Sardinian winemaking.



SARDINIA
& ITALY

COLOUR
ALTERATION :

● Red



Amarone.

READY
BY F&A

DESCRIPTION

Amarone della Valpolicella is an Italian wine region located in the province of Verona. Rondinella, Corvina and Corvinone are the most common grapes used for Amarone, delivering a rich, dry red wine.

Typical aromas of ripe fruit, fruit preserve and cherry are immediately perceived on first olfactory examination.

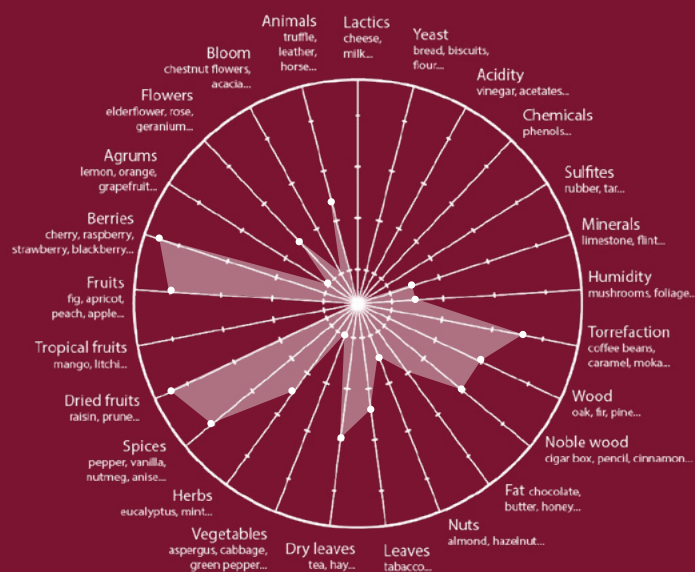
Small volumes of these barrels are released each year, but most are pre-booked.



VALPOLICELLA
ITALY

COLOUR
ALTERATION :

○ Red



Montepulciano.

READY
BY F&A

DESCRIPTION

Montepulciano, a red grape native to central Italy, is most famously grown in the regions of Abruzzo and Marche. Not to be confused with the town of Montepulciano in Tuscany (home to Vino Nobile), this variety produces deeply colored, fruit-forward wines with soft tannins and balanced acidity, ideal for both early drinking and moderate aging.

In Montepulciano d'Abruzzo, one of Italy's most

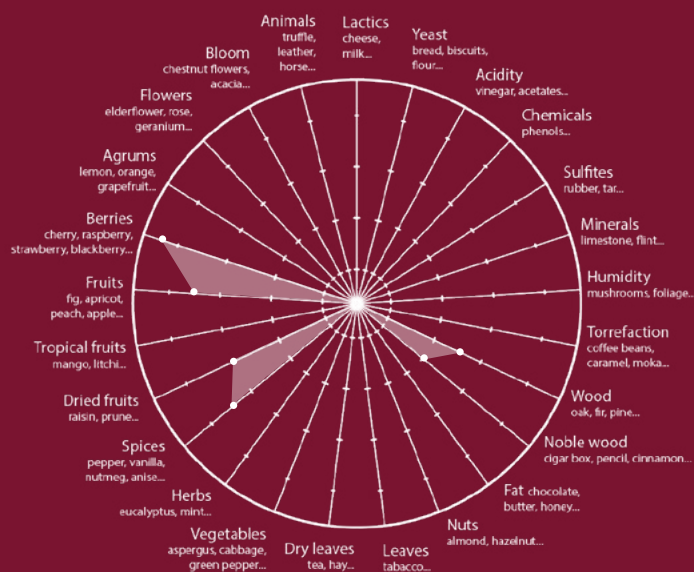
recognized appellations, the grape delivers generous aromas of black cherry, plum, and dried herbs. Aging in oak, often large, used barrels, adds notes of spice and tobacco, while preserving the grape's juicy, approachable character. With careful vinification, Montepulciano can also show remarkable structure and depth, proving its potential beyond everyday wines.



ABRUZZO
ITALY

COLOUR
ALTERATION :

○ Red





DESCRIPTION

Barbera, one of Piedmont's most widely planted red grapes, is known for its vibrant acidity, deep color, and soft tannins. Though long considered a humble everyday wine, Barbera has proven its potential for complexity and elegance, especially in the hills of Barbera d'Asti and Barbera d'Alba.

In Barbera d'Asti, the grape produces wines with

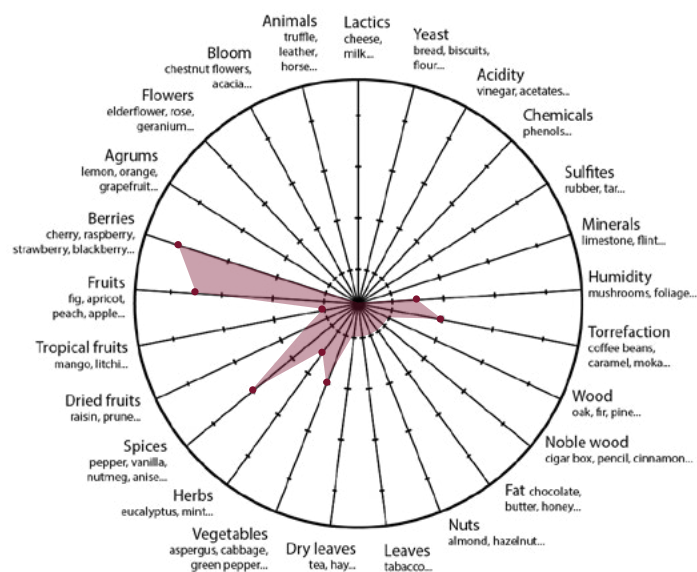
bright red fruit, floral notes, and a lively, food-friendly freshness. In Barbera d'Alba, the style tends to be fuller and darker, with riper fruit and occasional oak aging that brings hints of spice, cocoa, and tobacco. Whether made in a youthful or more structured style, Barbera remains a quintessentially Italian wine expressive, versatile, and full of charm.



PIEDMONT
ITALY

COLOUR
ALTERATION :

● Red



Tempranillo.

READY
BY H&A

DESCRIPTION

Tempranillo, a variety native to Spain, is a true piece of Spanish wine history. It originated near the Mediterranean Sea. However, the best expression of the variety is found in the northern regions of Spain: Rioja, Ribera del Duero. In these areas, barrels are 100 % part of the winemaking and maturation process, with wines aging from 6 months to a few years before being bottled.

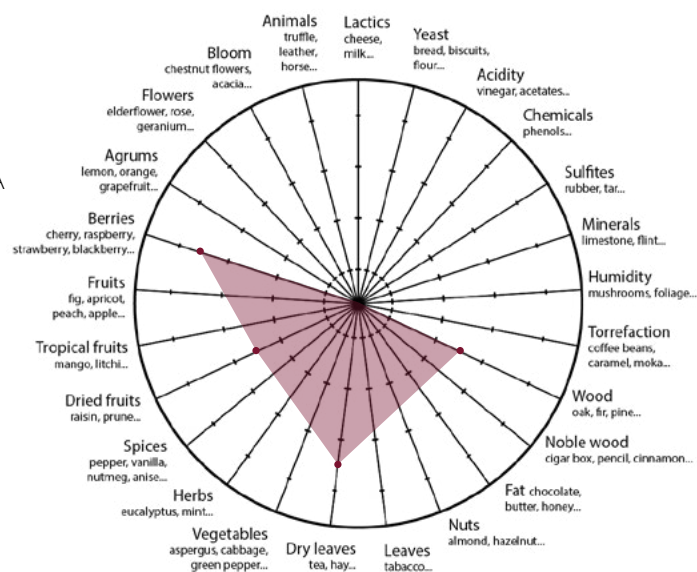
Tempranillo from La Rioja uses predominantly American oak and gives aromas of dill, sawdust and coconut. French oak barrels are predominant in La Rioja and the wines have stronger red fruit aromatics.



RIOJA AND RIBERA
DEL DUERO
SPAIN

COLOUR
ALTERATION :

● Red



Monastrell.

READY
BY F&A

DESCRIPTION

Monastrell, known as Mourvèdre in France, is a robust red grape variety predominantly found in the warm, dry regions of southeastern Spain, particularly in Jumilla and Yecla. Well-suited to hot climates, Monastrell produces rich, full-bodied wines with deep color and a characteristic strength of flavor. In Jumilla, Monastrell shows dark fruit aromas, particularly blackberry and plum, along with earthy

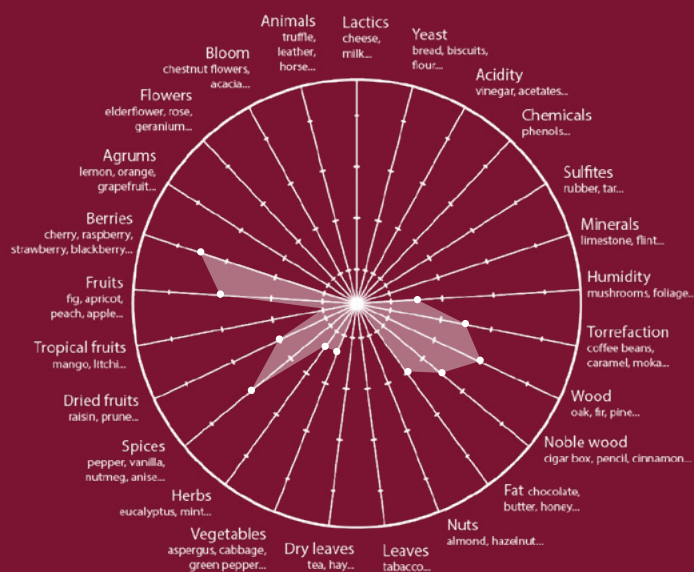
undertones and a touch of spice. The tannins are firm but smooth, and the wines often have a savory, almost gamey quality that pairs well with grilled meats and aged cheeses. When aged in oak, Monastrell can reveal more complex layers of leather, tobacco, and herbs, gaining a depth that makes it well-suited for aging.



SOUTHEAST
OF SPAIN

COLOUR
ALTERATION :

○ Red



Albariño.

READY
BY F&A

DESCRIPTION

Albariño, a white grape native to Galicia in northwestern Spain, is the flagship variety of the Rías Baixas appellation. Grown close to the Atlantic Ocean, it thrives in the cool, humid climate of the region, producing wines that are crisp, aromatic, and refreshingly saline.

In Rías Baixas, Albariño offers vibrant notes of citrus, green apple, white peach, and sometimes

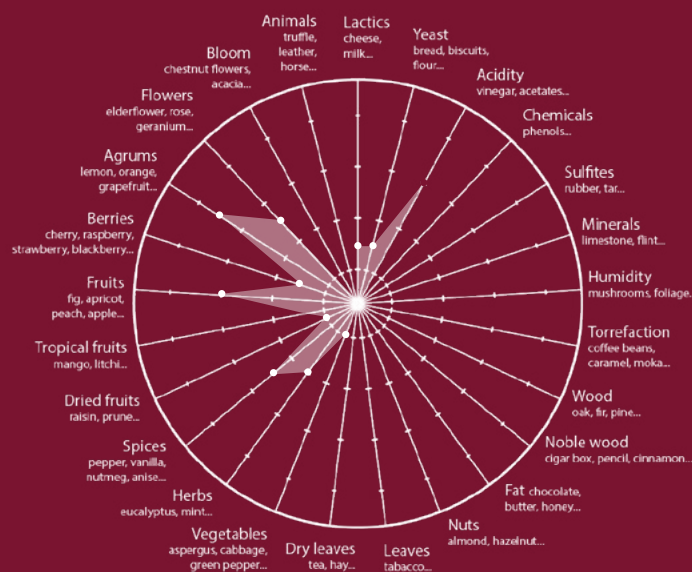
a distinct sea-breeze minerality. Typically vinified in stainless steel to preserve its bright acidity and aromatic purity, the wines are lively and expressive in youth. In some cases, extended lees contact or limited oak use can add texture and depth, making Albariño a compelling option for both immediate enjoyment and short-term aging.



NORTHWEST
OF SPAIN

COLOUR
ALTERATION :

● Yellow



Madeira Tinta Negra.

LIFE
BY H&A

DESCRIPTION

Tinta Negra is the most widely planted grape in Madeira and the foundation of many of the island's fortified wines. Long considered a humble workhorse next to the noble varieties, it is now gaining recognition for its adaptability and expressive potential across all Madeira styles, from dry to sweet.

Grown on steep, terraced slopes of volcanic soil, often near the southern coast, Tinta Negra thrives in Madeira's humid, ocean-influenced climate.

The wines show aromas of dried fruits, toasted nuts, orange peel, and subtle spice, all carried by the island's hallmark acidity. Thanks to traditional aging methods like estufagem and canteiro, these wines develop the oxidative complexity that defines great Madeira.

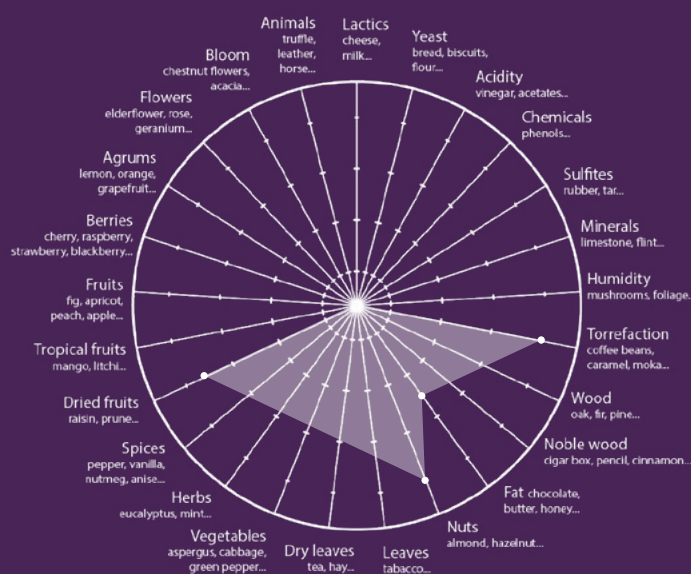
More than a practical grape, Tinta Negra is proving itself capable of depth, elegance, and a true reflection of the island's unique terroir.



MADEIRA
PORTUGAL

COLOUR
ALTERATION :

● Amber





DESCRIPTION

Malvasia, also known as Malmsey, is the richest and sweetest of Madeira's traditional grape varieties. Historically favored by European royalty and widely exported from the 17th century onward, Malvasia produces wines of remarkable opulence, balance, and longevity. Grown primarily on the warmer, lower-altitude coastal plots of Madeira, Malvasia ripens fully to produce intensely aromatic wines with notes of fig, raisin, toffee, roasted nuts, and

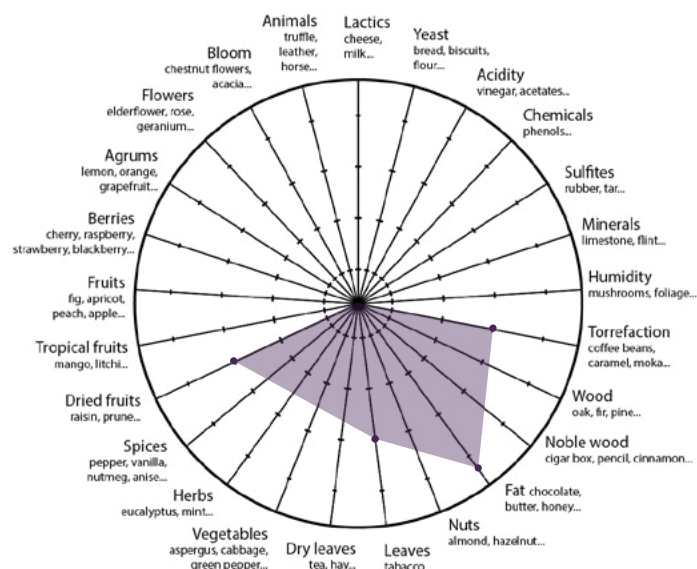
baking spices. Despite their sweetness, Malvasia Madeiras are never cloying, thanks to the island's hallmark acidity and oxidative aging, which add lift, structure, and complexity. Aged using the canteiro method for maximum finesse, the best examples can age for decades, developing layers of dried fruit, smoke, and exotic spice. Lush yet vibrant, Malvasia Madeira remains one of the world's most distinctive and enduring dessert wines.



MADEIRA
PORTUGAL

COLOUR
ALTERATION :

● Amber



Madeira Bual.

LIFE
BY H&A

DESCRIPTION

Bual, also spelled Boal, is one of Madeira's noble white grape varieties, known for producing medium-rich fortified wines that strike a fine balance between sweetness and freshness. Grown mainly on the warmer southern slopes of the island, often in areas like Campanário and Calheta, Bual ripens well while

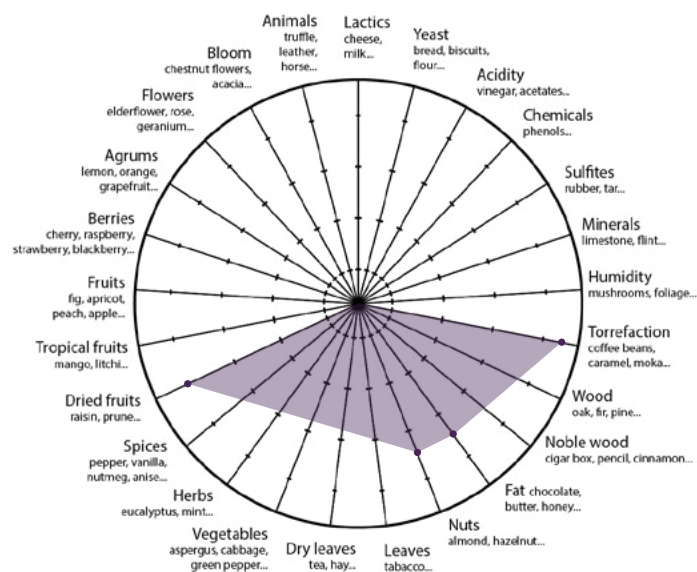
retaining bright acidity. The resulting wines offer rich, velvety textures with complex aromas of dried fruits, orange peel, nuts, and warm spices, enhanced by long oxidative aging. More opulent than Verdelho, but fresher than Malvasia, Bual is prized for its depth and elegance.



MADEIRA
PORTUGAL

COLOUR
ALTERATION :

● Amber



Carcavelos.

LIFE
BY H&A

DESCRIPTION

Carcavelos is one of Portugal's oldest and rarest fortified wines, traditionally produced just west of Lisbon near the Atlantic coast. Though nearly lost to urban expansion, this historic DOC is experiencing a revival. Carcavelos wines are made from a blend of white grapes like Galego Dourado and Ratinho, with occasional additions of red varieties like

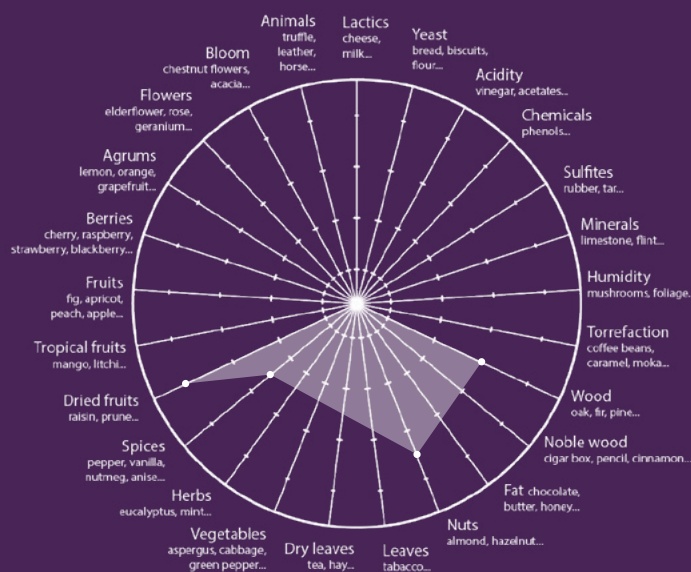
Castelão. Fermentation is partially halted with grape brandy, and aging in oak casks fosters oxidative development. The result is a complex, medium-sweet wine marked by notes of dried fruits, spice, and salted caramel, all lifted by fresh coastal acidity and subtle salinity.



LISBON COAST
PORTUGAL

COLOUR
ALTERATION :

● Amber



White Moscatel.

LIFE
BY H&A

DESCRIPTION

White Muscat, known locally as Moscatel Branco, is the signature grape behind the fortified wines of Moscatel de Setúbal, one of Portugal's most celebrated dessert wines. Grown on the limestone-rich slopes of the Arrábida mountains, near the Atlantic coast, this grape produces intensely aromatic wines. Typical examples are vinified with

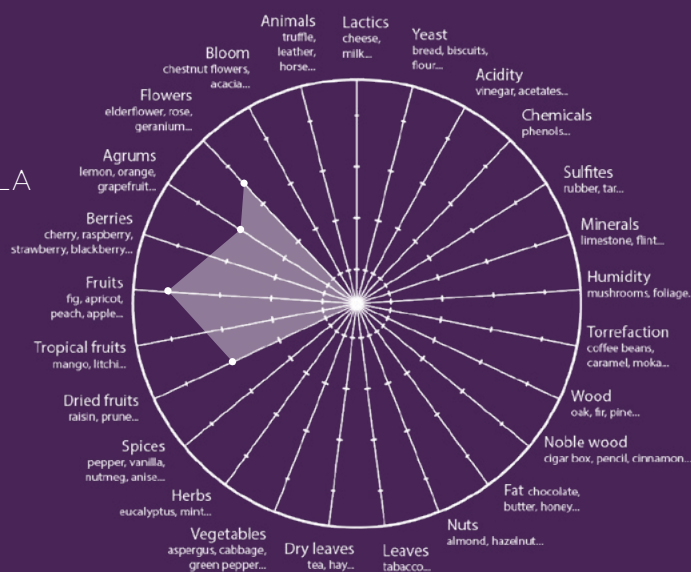
extended skin contact and aged in large oak casks, often oxidatively, to enhance their complexity. These golden wines are rich and perfumed, offering layers of orange blossom, candied citrus, honey, and exotic spice, yet lifted by fresh acidity and subtle salinity from the coastal terroir.



SETÚBAL PENINSULA
PORTUGAL

COLOUR
ALTERATION :

● Amber





DESCRIPTION

Ruby Port is the youngest and fruitiest expression of Portugal's iconic fortified wine, made from indigenous red grapes grown on the terraced schist slopes of the Douro Valley. Typically a blend of varieties such as Touriga Nacional, Touriga Franca, and Tinta Roriz, Ruby Port is aged for a shorter period, often 2 to 3 years, in large oak vats to preserve its

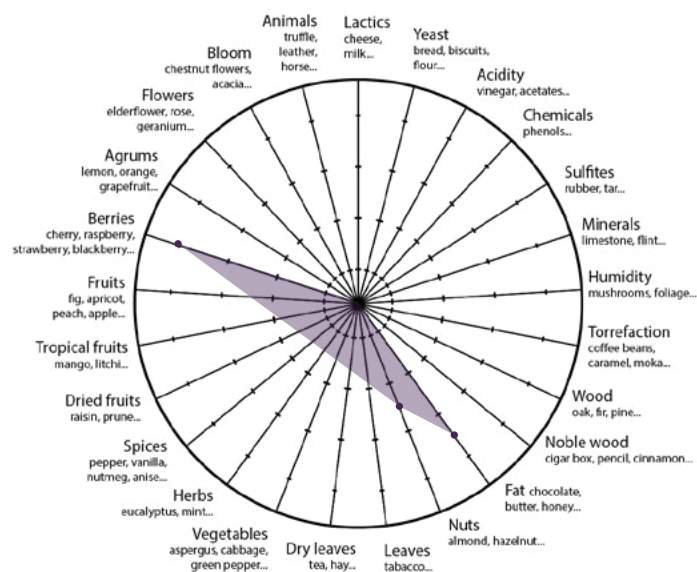
vibrant color and primary fruit character. The result is a bold, juicy wine with notes of black cherry, plum, and sweet spice, supported by soft tannins and balanced sweetness. Meant to be enjoyed young, Ruby Port offers immediate pleasure and freshness over complexity.



DOURO VALLEY
PORTUGAL

COLOUR
ALTERATION :

● Red



Tawny Port.

LIFE
BY HA

DESCRIPTION

Made by blending wines of different varieties such as Touriga Nacional/Franca, Tinta Roriz/Cão/Amarela,...and various harvests with different levels of maturation in oak casks. After the harvest, the wine stays in the Douro, where the Winter cold helps lees to settle. The following Spring, the wines are transferred and stored in oak casks, where they will age for several years.

During their ageing, the oenology team monitors the wines and acts through blending, refreshing and corrections whenever tasting so determines.

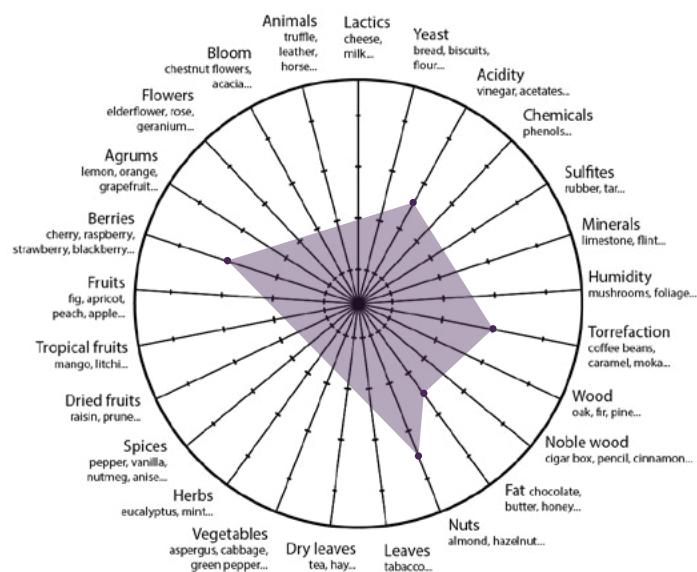
The final blend is obtained after a selection of wines with appropriate characteristics and ages between 2 and 5 years or even more. The result is a rich and aromatic wine, with the perfect level of sweetness



DOURO VALLEY
PORTUGAL

COLOUR
ALTERATION :

● Amber



Lágrima Port.

LIFE
BY H&A

DESCRIPTION

Lágrima Port, meaning «tear» in Portuguese, is the sweetest and most unctuous style of White Port. Made from white grape varieties such as Malvasia Fina, Gouveio, and Viosinho, it is produced by halting fermentation early with grape brandy, preserving high levels of residual sugar. The wine is typically aged briefly in stainless steel or large oak

vats to maintain freshness while developing some aromatic depth. The result is a rich, golden wine bursting with floral, honeyed, and candied citrus notes, balanced by a touch of acidity and a silky mouthfeel. Traditionally enjoyed chilled as a dessert wine or apéritif.



DOURO VALLEY
PORTUGAL

COLOUR
ALTERATION :

● Light Amber



White Port.

LIFE
BY H&A

DESCRIPTION

White Port wine is not a traditional old-style port. It was created in the early 20th century to compete with Xeres wines (Oloroso and PX). It has aged in oak barrel for 4-5 years old prior to being bottled. Grape Varieties: Malvasia Fina, Rabigato, Viosinho. It presents fragrances of flowers like jasmine and

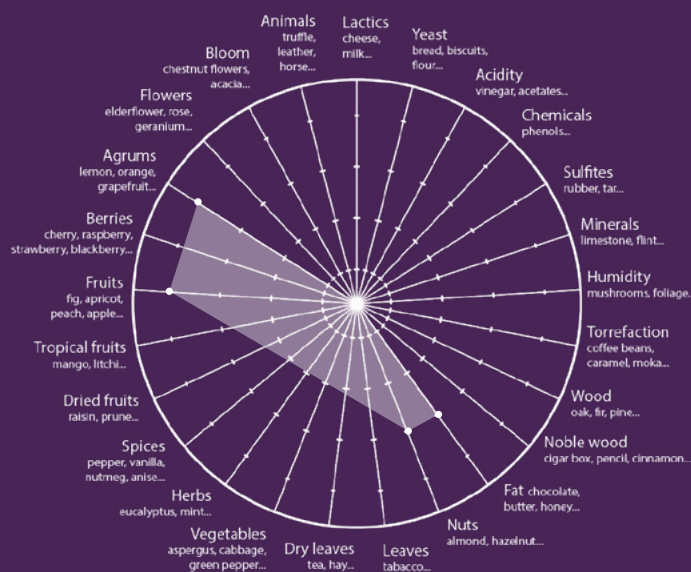
thyme complemented by discrete aromas of green apples, pears, and sweet white peaches, ending into a delicious freshness seasoned by sweet aromas of vanilla and nuances of almonds and hazelnuts. Regular batches are available directly from our various partners in Portugal.



DOURO VALLEY
PORTUGAL

COLOUR
ALTERATION :

● Golden



Sherry Oloroso.

LIFE
BY H&A

DESCRIPTION

Oloroso is aged in the absence of flor, in an oxidative way. This style of sherry starts from a selection of heavier, more full-structured musts than a Fino.

Oloroso sherry often shows nutty aromas (especially walnuts), combined with polished / balsamic notes,

dried fruits, toasted hints, tobacco and other autumnal aromas.

There are noticeable spicy notes in older examples.

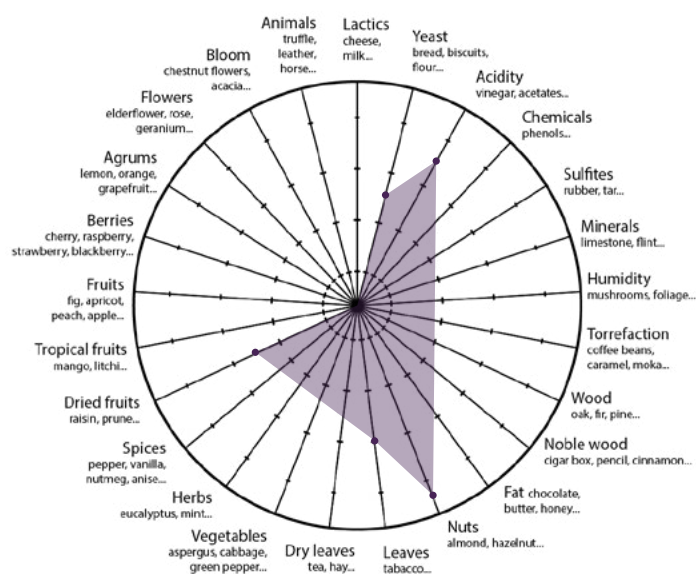
Often there are also subtle meaty hints, truffle and leather.



JEREZ
SPAIN

COLOUR
ALTERATION :

● Amber



Sherry Pedro Ximénez.

LIFE
BY HA

DESCRIPTION

Pedro Ximénez (sometimes PX, Pedro Ximenez, Ximénès, Jimenez or other variations) is a name used for naturally sweet dessert wines created with the grape variety with the same name. In order to use this name, the wine has to contain at least 85% of Pedro Ximénez grapes. The grapes are either picked very ripe and/or dried in the sun to concentrate. Commonly referred to as P.X., these are intensely sweet wines, especially when the grapes are dried

in the sun (a process called asoleo).

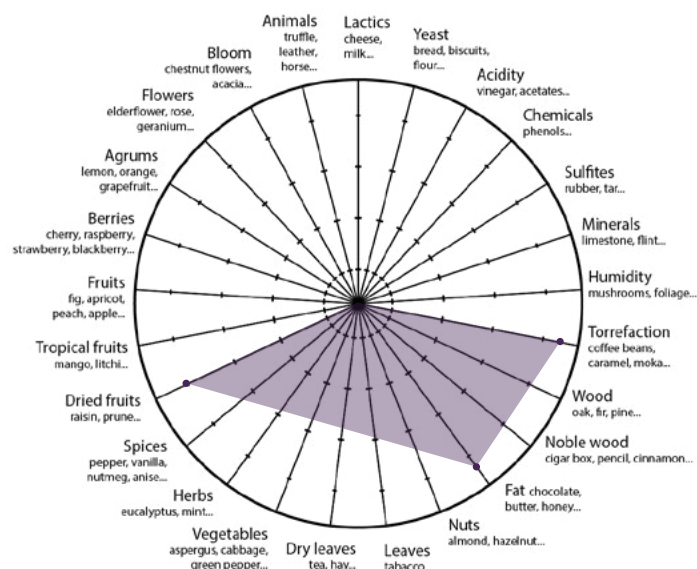
The amount of sugar in Pedro Ximénez wines is at least 212 g/l, but it will typically be between 300 and 400 grams of sugar per liter. Classic Pedro Ximénez will display aromas and flavours of raisins, dates and dried figs, often combined with a spicy note and chocolate. The best examples not only display intense, ultra-sweet aromas but also balancing drier flavours of coffee, liquorice and spices.



JEREZ
SPAIN

COLOUR
ALTERATION :

● Amber



Amontillado.

LIFE
BY HA

DESCRIPTION

Amontillado Sherry begins its life like a Fino, aged under a protective veil of flor, but eventually transitions to oxidative aging, giving it a unique character that blends freshness and complexity. Made from the Palomino grape and aged in the

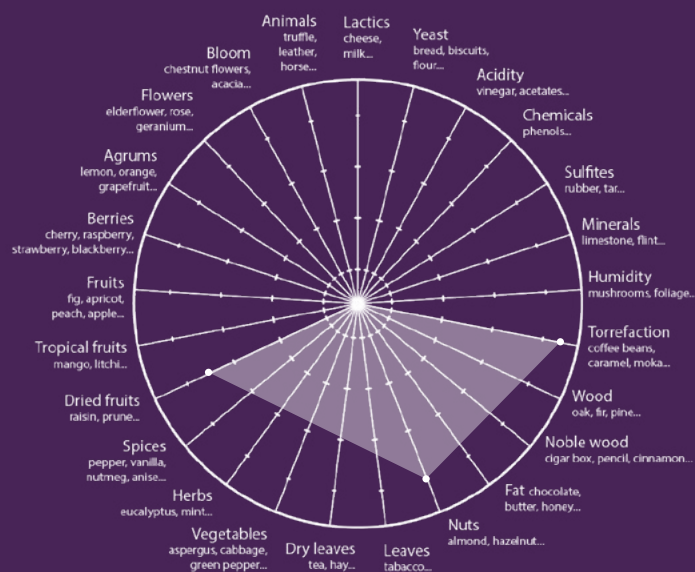
traditional solera system, Amontillado combines the delicate, saline edge of Fino with the richness and depth of Oloroso. The result is a dry, elegant wine with aromas of hazelnut, dried herbs, citrus peel, and subtle caramel.



JEREZ
SPAIN

COLOUR
ALTERATION :

● Amber



Red Pineau des Charentes.

LIFE
BY H&A

DESCRIPTION

Red Pineau des Charentes is a traditional French fortified wine, crafted in the heart of the Cognac region by blending freshly pressed red grape must (often Merlot, Cabernet Franc, or Cabernet Sauvignon) with young Cognac eau-de-vie. The blend is aged, typically in oak barrels, for several years, allowing

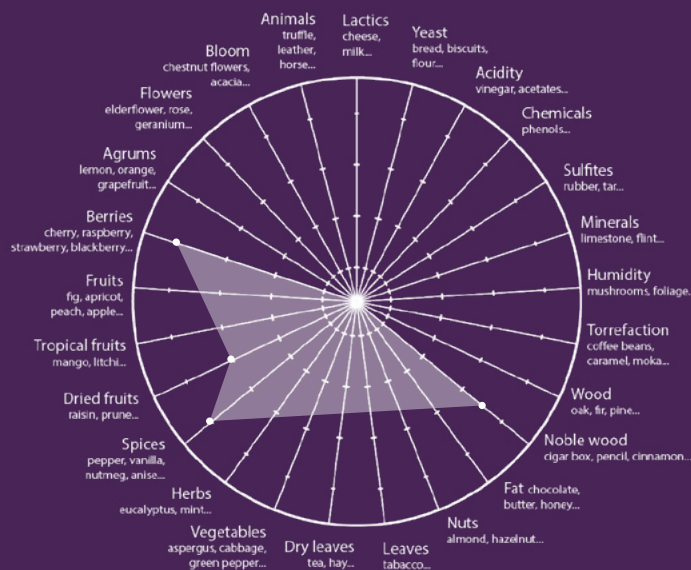
fruit and spirit to marry into a rich, smooth wine. Deeply colored and aromatic, red Pineau reveals notes of cherry compote, prune, walnut, and subtle spice, with a round, velvety texture and a balancing freshness.



CHARENTE
SOUTHWEST OF
FRANCE

COLOUR
ALTERATION :

● Red



White Pineau des Charentes.



LIFE
BY H&A

DESCRIPTION

White Pineau des Charentes is a fortified wine from western France, made by blending fresh white grape must typically from Ugni Blanc, Colombard, or Folle Blanche, with young Cognac eau-de-vie. The mixture is aged in oak barrels, often for 18 months or more, allowing the spirit and fruit to integrate

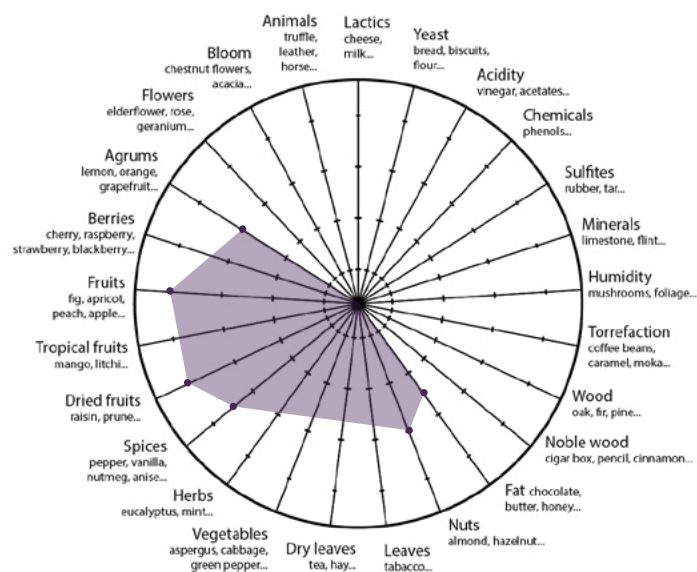
harmoniously. The resulting wine is rich yet elegant, offering a balance of sweetness and freshness. Aromas include white flowers, honeyed citrus, dried apricot, and roasted nuts, all wrapped in a silky, golden texture.

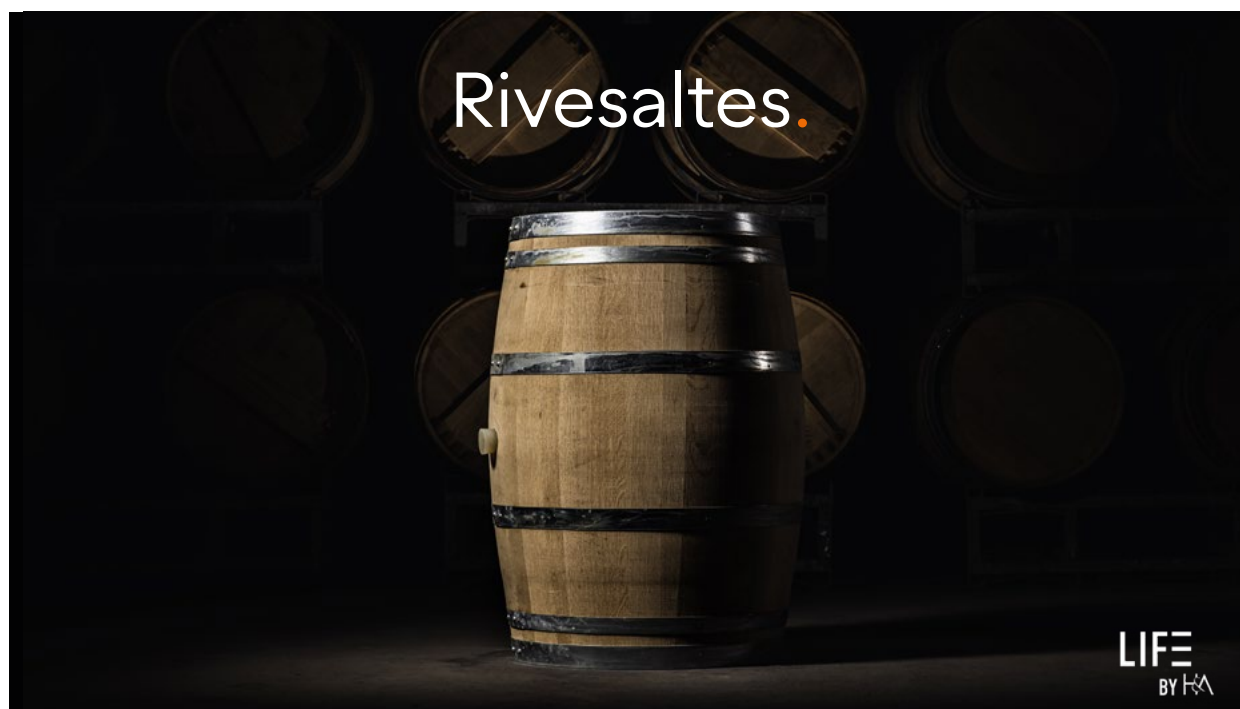


CHARENTE
SOUTHWEST OF
FRANCE

COLOUR
ALTERATION :

● Amber



LIFE
BY H&A

DESCRIPTION

Rivesaltes is a historic Vin Doux Naturel from the sun-drenched hills of Roussillon, near the Mediterranean coast. Made from white or red grapes, often Grenache Blanc, Grenache Gris, or Grenache Noir, it is fortified during fermentation to preserve natural sugars, then aged in barrels or glass demijohns

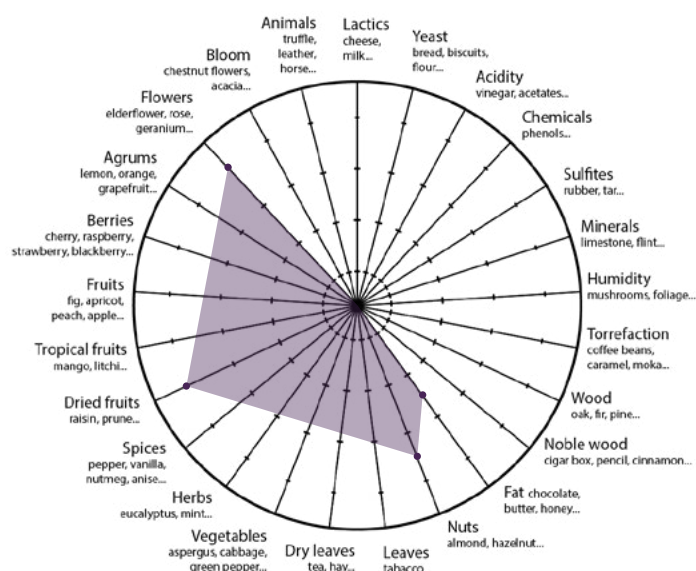
exposed to the elements. The result is a complex, oxidized wine with deep color and intense aromas of dried fruits, caramel, rancio (nutty-oxidative character), and warm spice. Depending on style and aging time (e.g., Rivesaltes Ambré or Tuilé), the wine can range from golden to dark brown.



ROUSSILLON
SOUTH OF
FRANCE

COLOUR
ALTERATION :

● Amber to Red



Banyuls.

LIFE
BY H&A

DESCRIPTION

Banyuls is a prestigious Vin Doux Naturel from the steep, sunbaked slopes of the Collioure-Banyuls region, overlooking the Mediterranean Sea. Made predominantly from Grenache Noir, often with small portions of Carignan or Mourvèdre, Banyuls is fortified during fermentation to retain natural

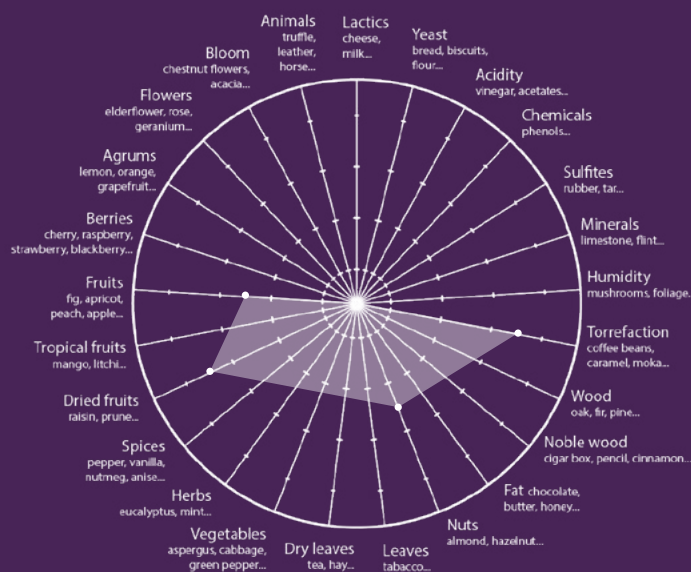
sweetness and aged in oak barrels, sometimes for decades. The combination of oxidative aging and marine influence produces a complex, velvety wine with aromas of dark berries, cocoa, roasted nuts, and warm spice, underpinned by fresh acidity. Rich and contemplative,



BANYULS
SOUTH OF
FRANCE

COLOUR
ALTERATION :

● Amber to Red



Marsala.

LIFE
BY H&A

DESCRIPTION

Marsala is a historic fortified wine from western Sicily, traditionally produced using local white grapes such as Grillo, Catarratto, and Inzolia. Introduced to the international market in the 18th century, Marsala can range in style from dry (secco) to very sweet (dolce), and is classified by aging (Fine, Superiore, Vergine,

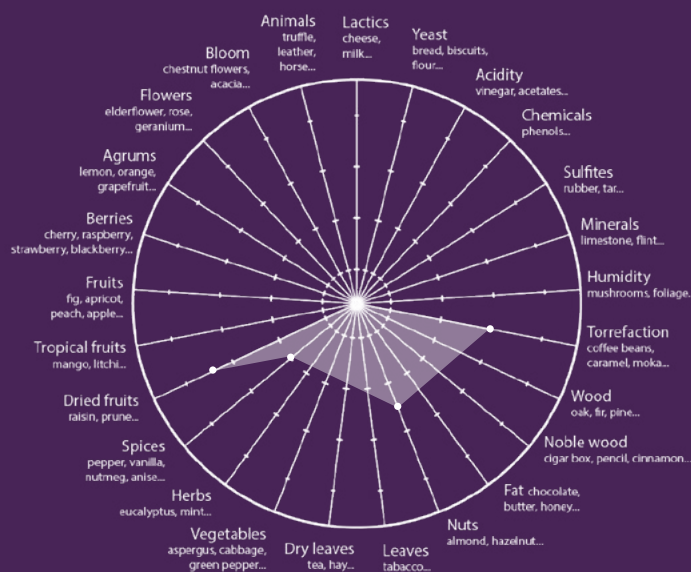
etc.). Aged oxidatively in wooden barrels, the wine develops rich, layered aromas of dried fruit, nuts, caramel, and spice. Once mainly used in cooking, quality Marsala is increasingly appreciated as a sipping or dessert wine, particularly when aged and made using traditional methods.



SICILY
ITALY

COLOUR
ALTERATION :

● Amber





DESCRIPTION

Back in the 13th century, the Dutch bought wine from the Poitou region in France and sold it to Nordic countries, where it was very popular. The wine had difficulty surviving the long trip, so they slowly started to distill it, and it became known as “burnt wine”. That is how Cognac was born. Cognac must be twice distilled in copper pot stills and aged at least two years in French oak from “Quercus Robur”

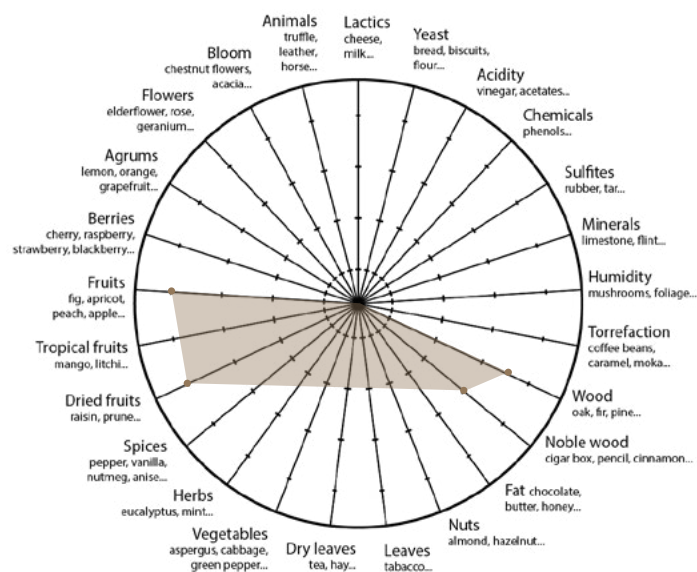
mostly. Most of the Cognac Spirits spend more time in casks than the minimum legal requirement. Once a cognac is well-aged the aromas are noticeably more refined. Fruity tones change from fresh peach and plums to more distinguished aromas of concentrated prunes, figs, and dried apricots. Oak develops into more complex scents of sandalwood, cedar, and eucalyptus.



COGNAC
FRANCE

COLOUR
ALTERATION :

● Golden Amber



Bourbon.

AGED
BY H&A

DESCRIPTION

Bourbon is a type of American whiskey made in Kentucky, distilled from a mash made primarily of corn mostly and others ingredients such as Rye, Barley,... Bourbon must be aged in new American oak “Quercus Alba” casks. At roughly 200 liters, the barrel is one of the smallest casks for Scotch whisky maturation.

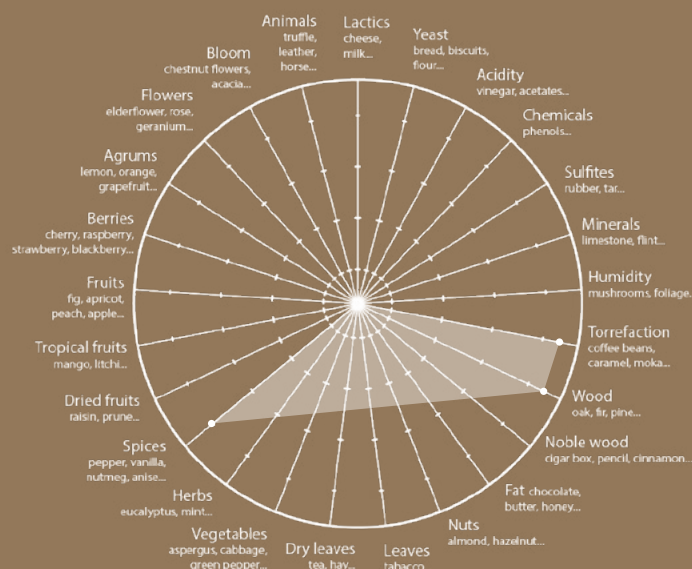
Bourbon has nice characteristic flavors of oak, fruit, vanilla, spice, coconut and honey, but there are bourbons with richer flavor profiles. These bourbons have richer-tasting notes of caramel and vanilla that do not overwhelm the palate. With a rich flavor profile, Bourbons have reached the sweet spot of aging.



KENTUCKY
USA

COLOUR
ALTERATION :

● Golden



Brandy.

AGED
BY H&A

DESCRIPTION

Brandy is a distilled spirit made from fermented fruit juice, most commonly wine, and aged in oak barrels to develop complexity and smoothness. Though it can be produced worldwide, some of the most renowned styles include Cognac and Armagnac in France, Brandy de Jerez in Spain, and various

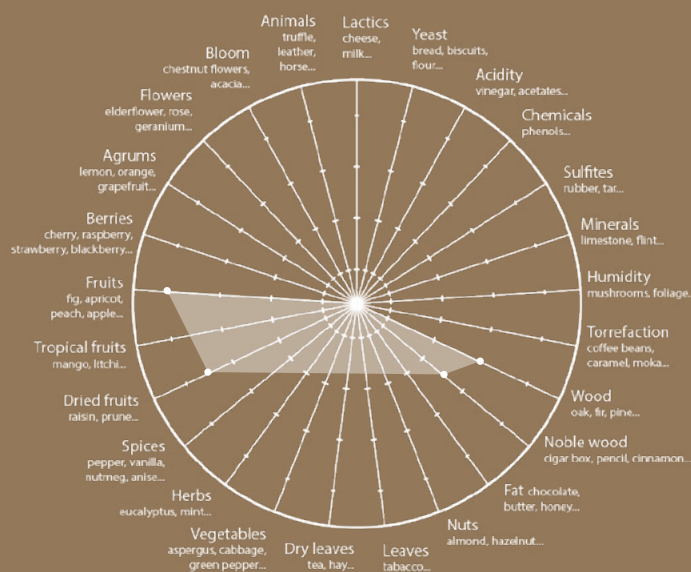
regional expressions in the Americas. Traditional brandy undergoes barrel aging, which imparts notes of dried fruits, caramel, vanilla, and spice, depending on the grape base and length of maturation. The result is a warming, aromatic spirit enjoyed as a digestif or used in classic cocktails.



WORLDWIDE

COLOUR
ALTERATION :

● Golden





DESCRIPTION

Tequila is a distilled spirit made exclusively from the blue Weber agave plant, primarily cultivated in the volcanic soils of Jalisco, Mexico. By law, it must be produced within specific designated regions. The heart of the agave (piña) is slow-cooked, crushed, fermented, and then double-distilled. Tequila is

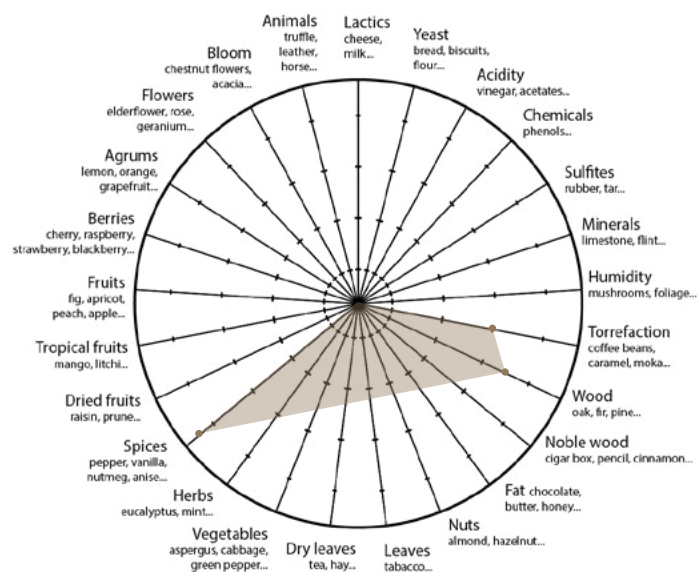
classified by age: Blanco (unaged), Reposado (aged 2–12 months), and Añejo (aged 1–3 years), with longer aging producing deeper, smoother profiles. Known for its earthy, vegetal, and spicy character, Tequila ranges from bright and peppery to rich and oaky, depending on style and production methods.



JALISCO
MEXICO

COLOUR
ALTERATION :

● Amber



Scotch Whisky.

AGED
BY H&A

DESCRIPTION

Scotch Whisky is a legendary distilled spirit produced in Scotland, made either from 100% malted barley (as in Single Malts) or a mix of grains (in Blended Scotch). By law, it must be aged for at least three years in oak casks, and its style varies widely depending on its regional origin. There are several key zones: Highlands, Lowlands, Islay, Speyside, Campbeltown, and the Islands, each contributing distinct characteristics. From the smoky

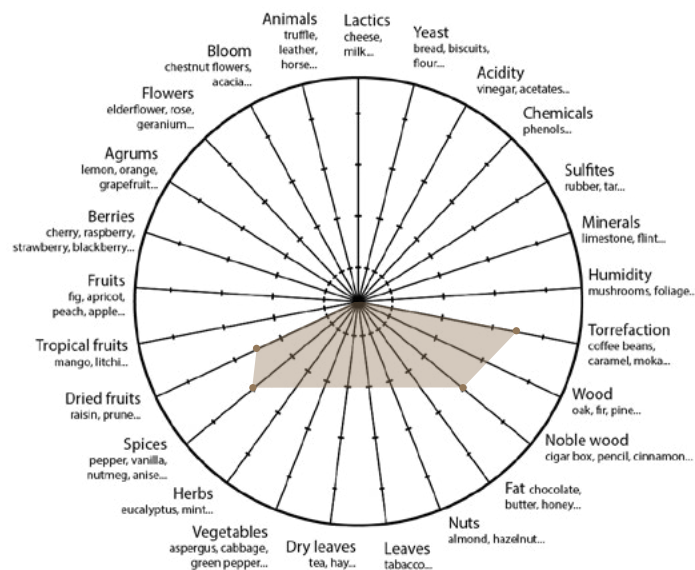
and peaty power of Islay, to the delicate, floral notes of the Lowlands, the fruity elegance of Speyside, or the robust spice of the Highlands, Scotch whisky is deeply shaped by its terroir and aging. Whether matured in ex-bourbon barrels or sherry casks, it often displays layers of dried fruit, oak, spice, and smoky nuance. Revered for its complexity and heritage, Scotch is one of the most expressive and age-worthy spirits in the world.



SCOTLAND

COLOUR
ALTERATION :

● Amber



Irish Whiskey.

AGED
BY H&A

DESCRIPTION

Irish Whiskey is a smooth, triple-distilled spirit made on the island of Ireland, traditionally known for its elegant texture and approachable style. Produced from malted and unmalted barley or other grains, it must be aged for at least three years in wooden casks, typically former bourbon or sherry barrels. The style is diverse, ranging from light and floral to rich and spicy, depending on the blend and origin.

Regions like County Cork, Dublin, and Northern Ireland are home to some of the most historic and modern distilleries, each bringing subtle differences to their expressions. Known for its clean finish, gentle fruit, and toasty vanilla character, Irish whiskey is both accessible for newcomers and nuanced enough for connoisseurs.



IRELAND

COLOUR
ALTERATION :

● Amber



American Whiskey.

AGED
BY H&A

DESCRIPTION

American Whiskey is a diverse category of distilled spirits made across the United States, with styles and laws varying by type and region. The most iconic form, Bourbon, must contain at least 51% corn and be aged in new charred oak barrels, primarily produced in Kentucky. Tennessee Whiskey, often charcoal-filtered through the Lincoln County Process, adds its own regional identity. Other

notable production centers include Indiana, known for high-quality rye and blended whiskeys. American whiskey tends to be richer and sweeter than its European counterparts, often showcasing caramel, vanilla, baking spice, and toasted grain notes. The combination of American oak and a warm climate accelerates barrel interaction, giving these spirits bold flavor and deep character.



USA

COLOUR
ALTERATION :

○ Amber



Rye Whiskey.

AGED
BY H&A

DESCRIPTION

Rye Whiskey is a bold, spicy style of whiskey made with at least 51% rye grain in the mash bill (in the U.S.) or a majority rye content (in Canada). Distilled and aged primarily in Kentucky and Indiana, as well as in parts of Canada like Alberta and Ontario, rye whiskey is known for its drier, more aromatic profile compared to corn-based bourbon. The grain itself imparts notes of cracked pepper, herbs, and

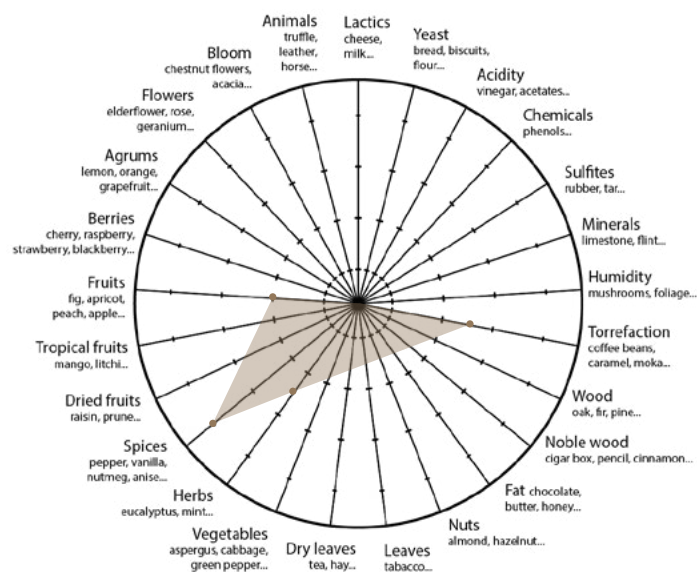
citrus zest, while aging in new charred oak barrels deepens the profile with baking spices, toffee, and wood smoke. American rye is often sharper and fuller-bodied, while Canadian ryes tend to be smoother and more understated. Revered in classic cocktails like the Manhattan and Sazerac, rye is also increasingly enjoyed neat for its complexity and structure.



USA

COLOUR
ALTERATION :

● Amber





DESCRIPTION

Rum is a distilled spirit made from sugarcane, either directly from fresh juice or more commonly from molasses, and produced throughout the Caribbean, Latin America, and beyond. Each region has its own traditions and stylistic nuances: Jamaica is known for its bold, funky pot still rums, Martinique produces elegant agricole rums from fresh cane juice under AOC regulations, and Cuba, Barbados, and Puerto

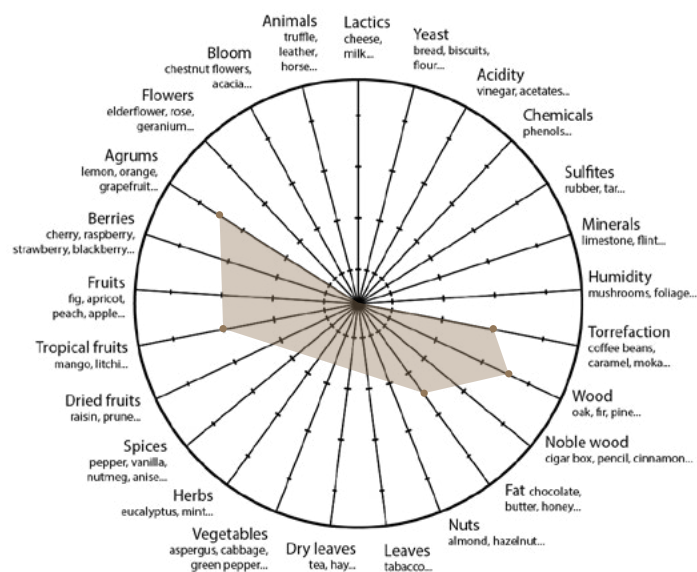
Rico offer lighter, column-distilled styles. Aging in tropical climates accelerates barrel influence, giving aged rums notes of caramel, vanilla, dried fruit, and spice. Whether white, golden, or dark, rum is remarkably versatile, used in cocktails or enjoyed neat, and ranging in style from dry and grassy to rich and molasses-driven.



CARIBBEAN &
LATIN AMERICA

COLOUR
ALTERATION :

● Amber



Rejuvenated Casks.



PHOENIX
BY F&A

DESCRIPTION

From 225L to 500L and 100% customizable, our Phoenix barrels are made of French or American oak (Quercus Alba and Petraea), selected for their structure and aromatic potential. After being disassembled, the inner part of the cask is carefully shaved, stave by stave, to remove any remaining wine residue, resulting in a 100% sulphur-free cask. The barrel is then reassembled and toasted or recharred according to your exact specifications, ensuring optimal integration with your wine or spirit profile.

- **Phoenix Oeno I**
Circular mechanical shaving.
Light or Medium Toast and Ultrasonic treatment.
- **Phoenix Oeno II**
Manual shaving in stave direction.
Light or Medium Toast.
- **Phoenix Spirit**
Manual shaving in stave direction.
Medium +, Strong Toast, Char 1, Char 3 or Char 5
- **Phoenix Essential**
Rechar only : Char 1, Char 3 or Char 5

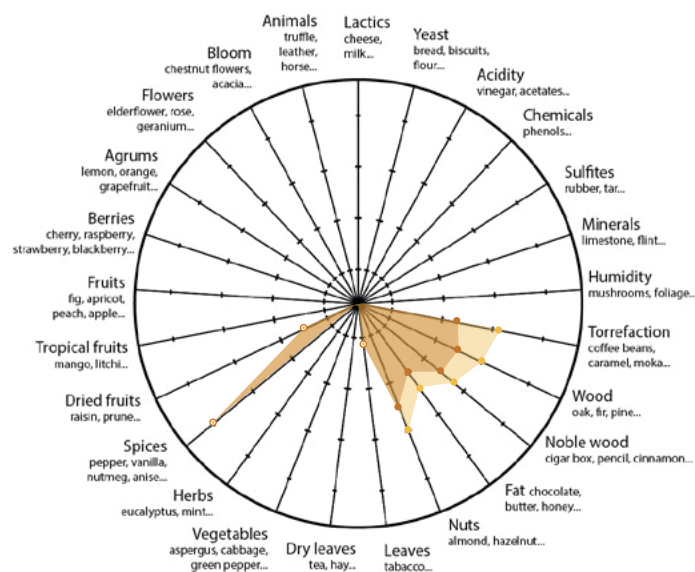


USA
FRANCE

COLOUR
ALTERATION :

- Golden (Alba)
- Amber (Petraea)

*From Phoenix Spirit



H&A FRANCE
H&A Location SAS
38 rue Ferrère
33000 Bordeaux, France
T. +33 5 56 74 61 26
53 rue de l'étang, Bâtiment D
69760 Limonest, France
T. +33 4 74 71 13 71

H&A ESPAÑA
H&A Renting y vinedos SA
Calle Zurbano 45-2º
28010 Madrid, España
T. +34 917 021 990

H&A USA
H&A Financing & Services Corp
1225 E. MacArthur Street
Sonoma, CA 95476, USA
T. +1 707 523 1112

H&A ITALIA
H&A Locazione
Via Tiziano, 32
Milano 20145, Italia
T. +39 340 322 32 99
Viale Giacomo Matteotti, 15
Firenze 50121, Italia
T. +39 340 322 32 99

H&A UK
H&A Barrel Management
Glasgow Spaces
1 West Regent Street
Glasgow, G2 1RW, Scotland
T. +44 755 433 87 83

H&A PORTUGAL
H&A Gestao de barris Unipessoal
LDA Edifício Peninsula
Praça Bom Sucesso, 131
2º andar, escritório 202
4150 146 Porto, Portugal



www.ha.group