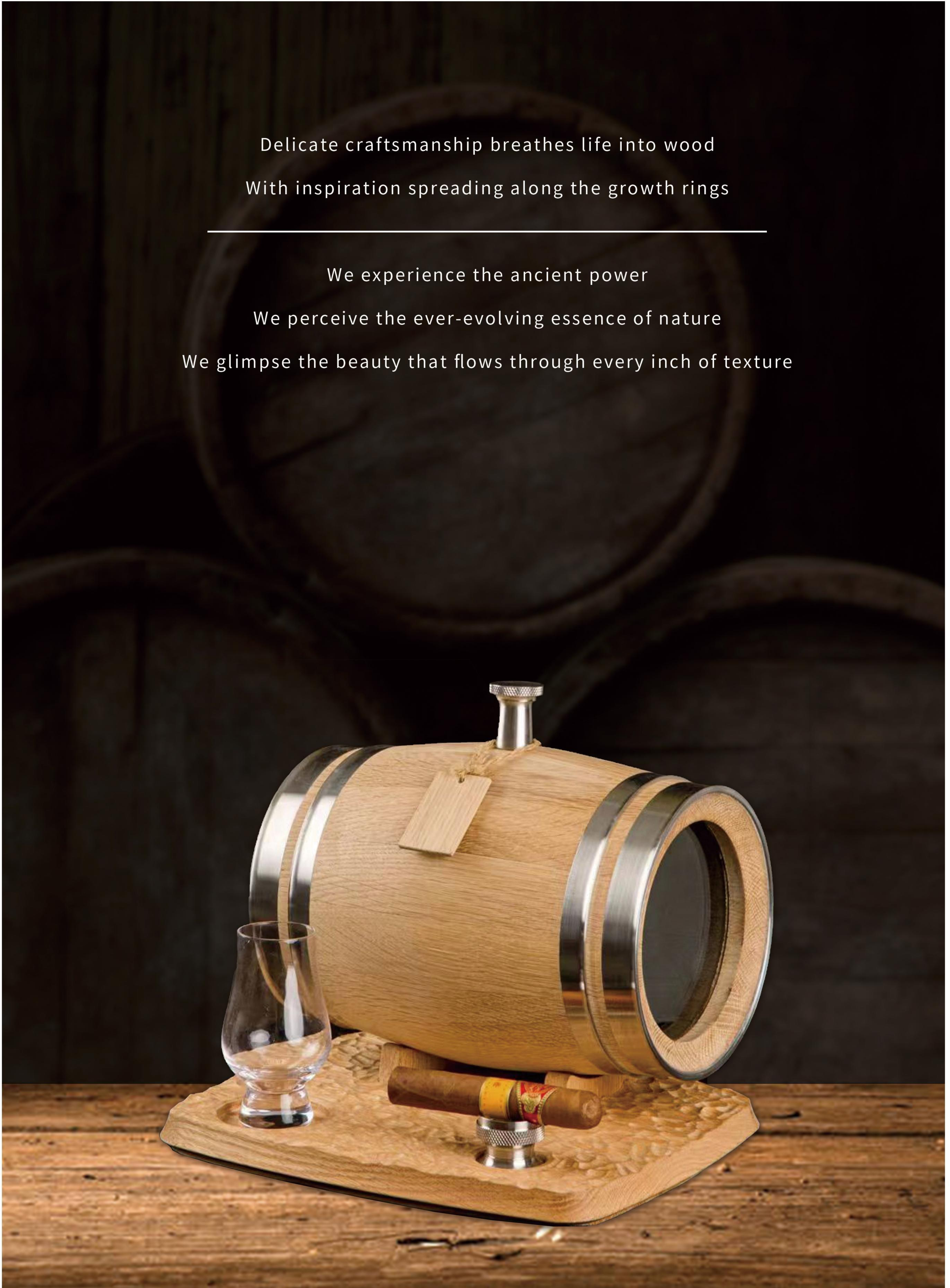




Delicate craftsmanship breathes life into wood  
With inspiration spreading along the growth rings

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We experience the ancient power  
We perceive the ever-evolving essence of nature  
We glimpse the beauty that flows through every inch of texture



SEEK BOUNDLESS OAK



## ABOUT JUNHE

Founded in 1997, with its factory in Longkou City, Shandong Province, Junhe is an industry benchmarking enterprise focusing on boutique and seasoned oak barrels and other oak products. Junhe has always been keen to spread the culture of whisky and oak, and we are constantly innovating to ensure our oak products move in line with the times. "Exploring the infinite possibilities of oak" has been at the heart of Junhe's development since the beginning, almost 30 years ago.

## PHYLOSOPHY

### Craftsman's Initial Aspiration

With nearly three decades of expertise in barrel-making, Junhe has artfully combined the beauty, functionality, and ingenuity of oak barrels. Through a continuous process of refining our techniques and embracing new approaches, we are committed to delivering products that embody the Junhe standard and epitomize the essence of craftsmanship.



### Committed to Innovating Barrel Designs

While staying true to the classic oak barrel shape, Junhe is dedicated to creating barrel designs that appeal to a wider audience of enthusiasts and consumers. This dedication has resulted in the practical implementation and ongoing evolution of a range of visually striking oak barrels. In our pursuit of innovation, we have successfully miniaturized the classic oak barrel design, leading to the development of a miniature oak barrel with multiple patents.



### The Philosophy of Mongolian Oak

Junhe has always been convinced that local identity is fundamental for a company. Based in China, we consistently search for the highest quality raw materials to embody the barrel-making philosophy of Chinese people. We have found the Mongolian oak from the Changbai Mountain in Northeast China to be the perfect embodiment of this philosophy.



### Flavor Exploration

Junhe firmly believes that oak barrels play a pivotal role in the future development of the whisky market, offering a myriad of flavour possibilities. These possibilities are rooted in the exploration of flavours by each generation of consumers. Through extensive market research, Junhe consistently creates innovative barrel designs aimed at enhancing flavours. Our successful examples of these endeavours include our coffee barrels and Chinese rice spirit barrels.





## SOCIAL VALUE

### Promoting Oak Barrels

Junhe is dedicated to promoting the use and understanding of oak barrels among distilleries, businesses, bars, and individuals through exhibitions, offline bar events, and media outreach. Our objective is to deepen the integration of whisky culture into the Chinese market.



### Consumer Experience

In our pursuit to engage more consumers in barrel aging and oak barrel experiences, we have developed miniature oak barrels and related oak products. Furthermore, we employ distinctive experiential teaching tools, including roasting display racks and barrel assembly stands, to educate individuals about the artistry and utilization of oak barrels.



### Product Safety Guarantee

Junhe has implemented rigorous corporate standards to ensure the safety of our products. We guarantee that no glue, paint or additives are used in the barrel-making process. Before leaving the factory, each product undergoes sterilization and microbiological testing to ensure it is safe and free from contamination.

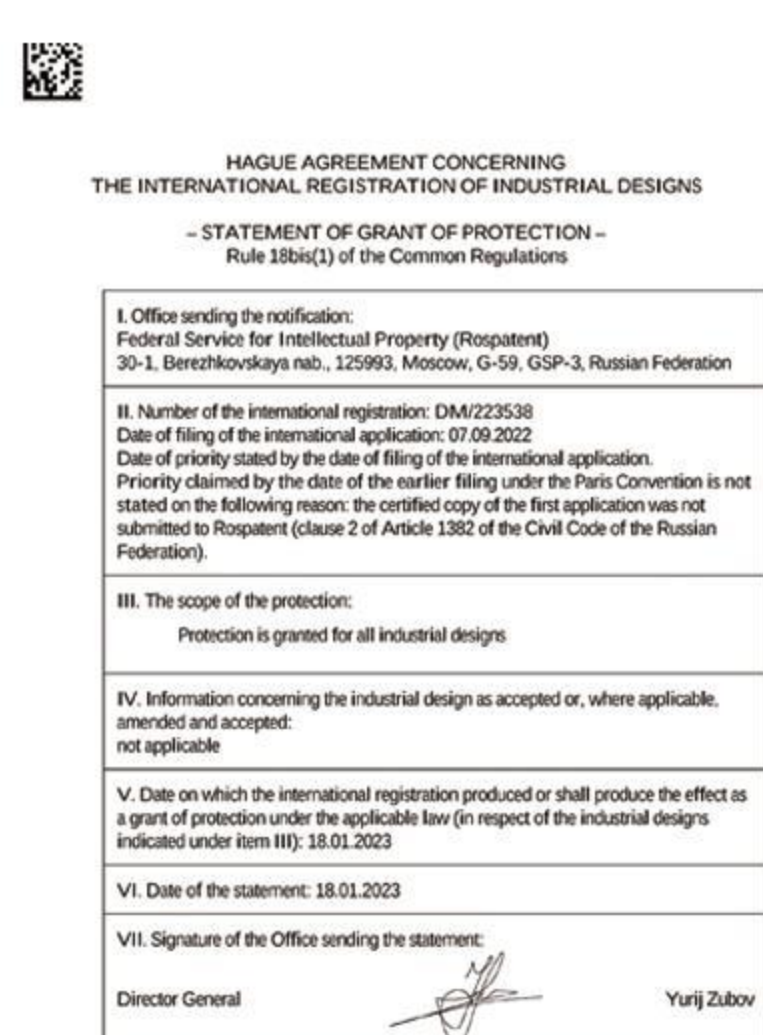


### Eco-friendly and Sustainable Practices

Junhe follows domestic policies of selective cutting and nurturing in the selection of raw materials. Regarding our products, Junhe offers the option to recycle used oak barrels by reprocessing and toasting the inner walls. Additionally, Junhe recycles oak waste to create raw materials for display stands and other peripheral products.



## PATENTS





## FOUNDER

Junhe was founded based on the visionary insight of Zhang Hongliang into the domestic liquor market.

In the late 1990s, when Grand Dragon Wine, the largest locally listed wine company in Longkou, was established, the domestic oak barrels were predominantly imported from overseas.

This limitation significantly hindered the industry's progress in terms of product research and utilization.

In response to this challenge, Zhang Hongliang took a market-oriented approach and established Junhe with a focus on providing local oak-related products and oak barrels.

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### Inspiration from Ancient Wisdom

Junhe draws inspiration from the ancient Chinese proverb, 'The noble man is harmonious but different.' Guided by this wisdom, the company endeavors to pave a unique and innovative path for Chinese oak barrels that is both inclusive and forward-thinking.

### Incorporating Artistic Vision

With a background in sculpture and architecture, Zhang Hongliang brings a wealth of industrial design concepts, innovation, and creative thinking to Junhe's product system. This artistic approach has positioned Junhe as a trailblazer in the field of oak barrels.



# HISTORY

Junhe's journey of development is intertwined with its phase-by-phase challenges and growth, with each milestone serving as a foundation for the company's rapid progress.

## 1997

Establishment of the Junhe factory in Longkou City, Shandong Province, starting with one workshop and two assembly workers.

## 1998

Commencement of Junhe as a wooden product supplier for Grand Dragon Wine.



## 2017

Collaboration to establish a timber base and cutting centre in Changbai Mountain, Northeast China, focusing on the in-depth processing of Mongolian oak wood.

## 2018

Initiation of independent development of Mongolian oak barrels and miniature oak barrels, along with patent applications.

## 2021

Acquisition of design and utility patents for miniature (500 & 700ml) oak barrels, showcasing the new product line at a domestic liquor exhibition.



## 2022

International debut of Junhe Oak Barrels, featuring 500ML miniature oak barrels and 200L Mongolian oak barrels, marking the first entry of a domestic brand into European distilleries.

## 2023

Successful acquisition of international patents for miniature (500 & 700ML) oak barrels in Spain, the European Union, Japan, Canada, and other regions. Junhe has exported to over 20 countries and regions worldwide.



## MATERIALS

The oak barrels currently widely used in whisky aging are primarily crafted from American white oak and European oak. With the rise of new whisky-producing regions, an array of other wood types are also being experimentally employed in the aging process, including Mongolian oak (with Mizunara as a subtype), American dwarf oak, New Zealand Tōtara oak, and others. Oak barrels play a significant role in shaping the flavours of whisky and various aged spirits, contributing to over 60% of the overall flavour profile.

## MONGOLIAN OAK

The use of Mongolian oak in whisky aging is in its early stages, but one of its subspecies, Mizunara oak, has already gained widespread recognition for its use in whisky aging. Growing research also highlights the exceptional flavour characteristics of the *Quercus mongolica* species, prompting more distilleries to explore the potential of Mongolian oak. Mongolian oak is found across various regions, primarily in Japan, South Korea, Russia, and the northeastern area of mainland China, with significant presence in forest farms near Changbai Mountain.

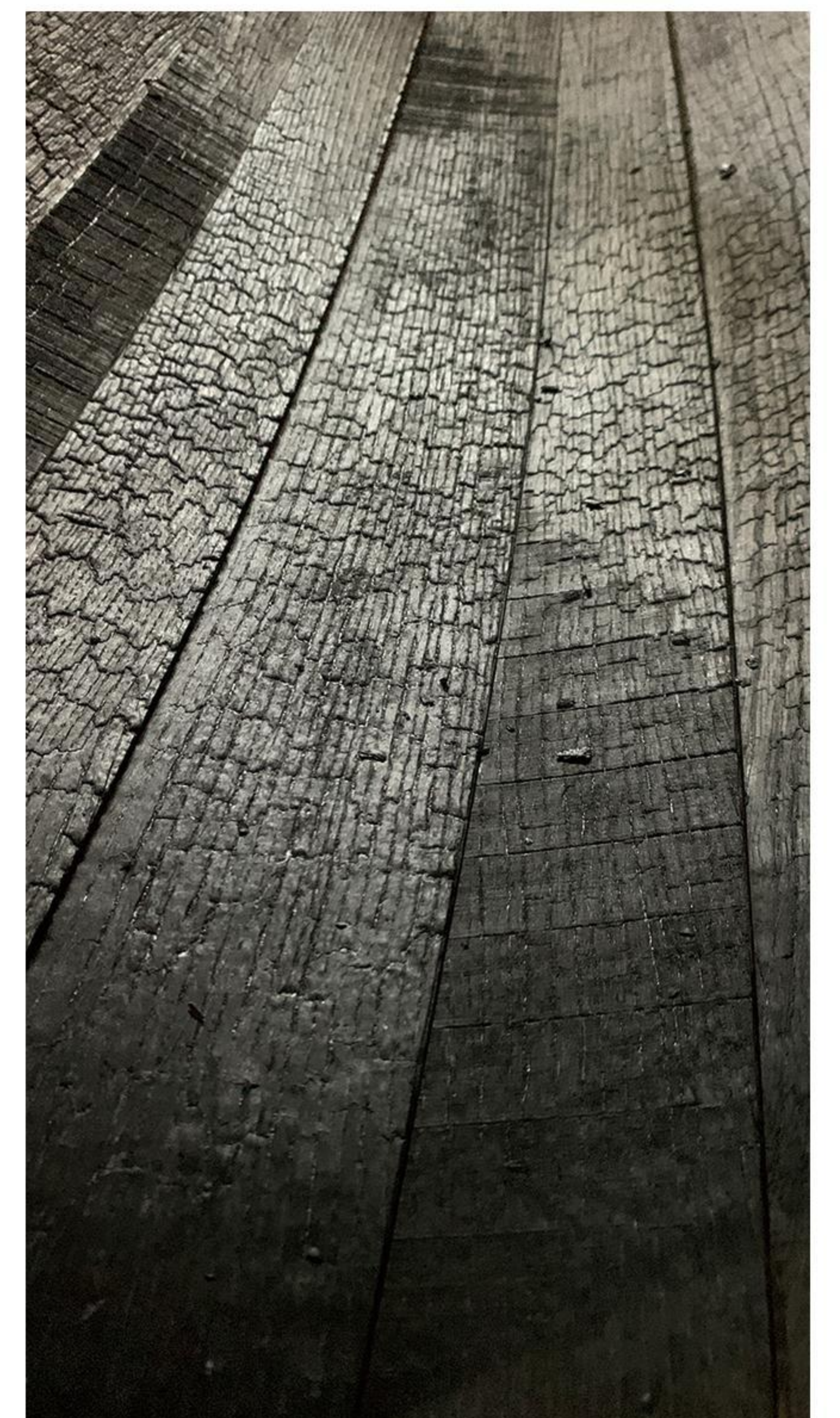
### Characteristic

Mongolian oak exhibits unique and subtle aromas such as agarwood and incense, complemented by hints of honey and delicate fruit notes. Its open-pored oak structure presents a challenge in barrel-making due to its reduced watertightness. Nonetheless, the distinct agarwood flavour has sparked interest in its utilization.

The production of Mongolian oak barrels faces other challenges due to the wood's demanding processing requirements and the protection status of some Mongolian oak (Mizunara oak) under international conventions. Additionally, domestic policies such as "tending and thinning" further complicate the sourcing process, resulting in high costs.

### Junhe Oak Barrels

Junhe Oak Barrels source Mongolian oak from forest farms in the Changbai Mountain where trees have an average age exceeding 60 years and a diameter at chest height exceeding 40 cm. This rare material offers limited annual availability, making it a prized resource for crafting exceptional barrels.



## >Junhe Mongolian Oak Barrel

### 200L/60L/20L Oak Barrel

Package: Simple Packaging  
 Material: Oak, Stainless steel, Glass  
 Wood: Mongolian Oak  
 Char Level: Heavy Char(#3)

#### Inspiration

Retaining the classic appearance of traditional whiskey oak barrels, Mongolian oak offers a distinctive texture that enhances the overall character of the barrels.



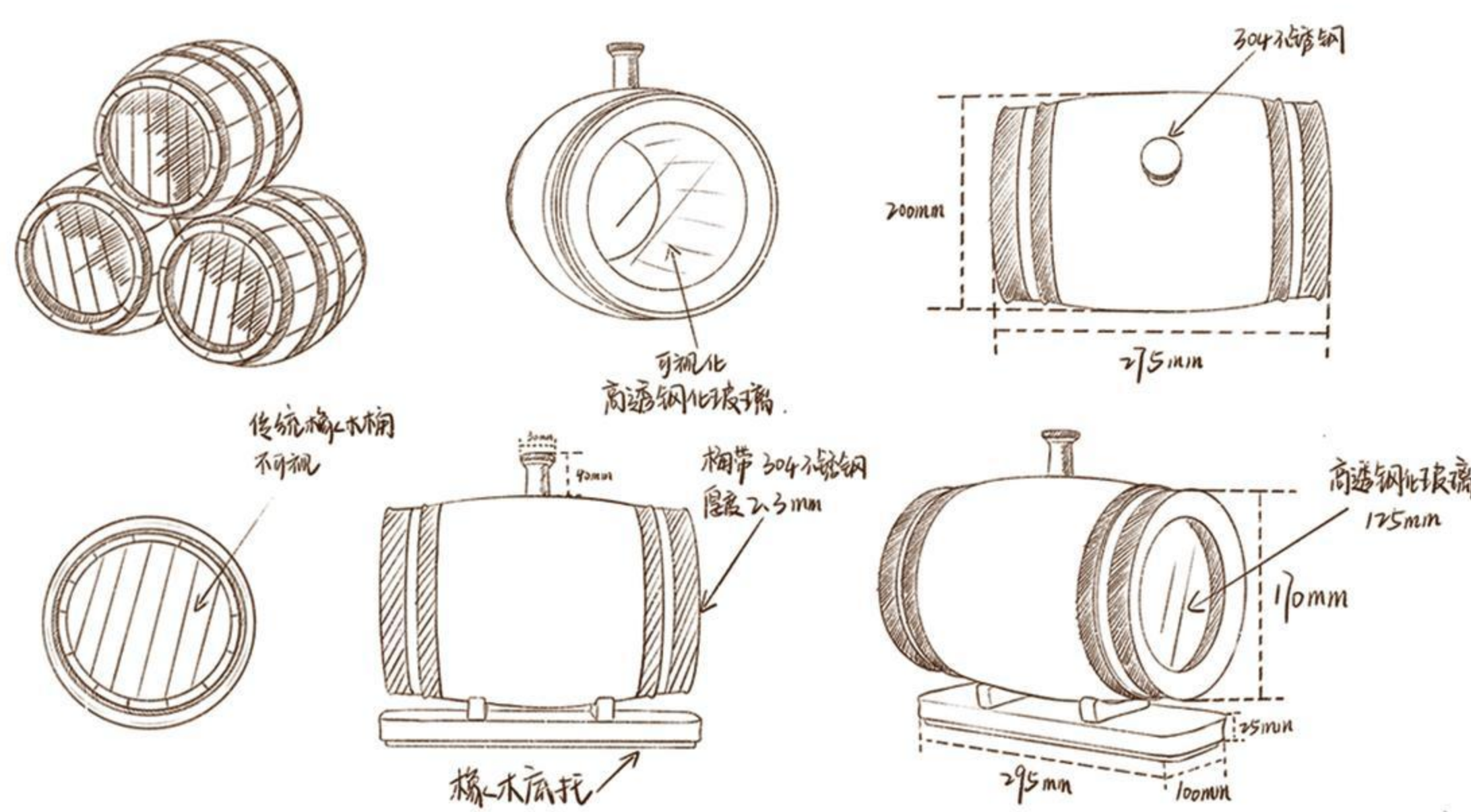
## >Junhe Classic Oak Barrel

### 3L Oak Barrel(Regular)

Package: Simple Packaging  
 Material: Oak, Stainless steel, Glass  
 Wood: White Oak/Mongolian Oak  
 Char Level: Heavy Char(#3)

#### Inspiration

Continuing the legacy of traditional oak barrels while introducing innovative elements, Junhe crafts each 3L barrel from an entire oak tree, creating a unique handcrafted object. Through meticulous layering, toasting, and polishing, the barrel preserves the natural grain texture of oak, embodying the essence of a single piece of wood. Glass windows on both sides of the barrel invite exploration of limitless possibilities within its confines.

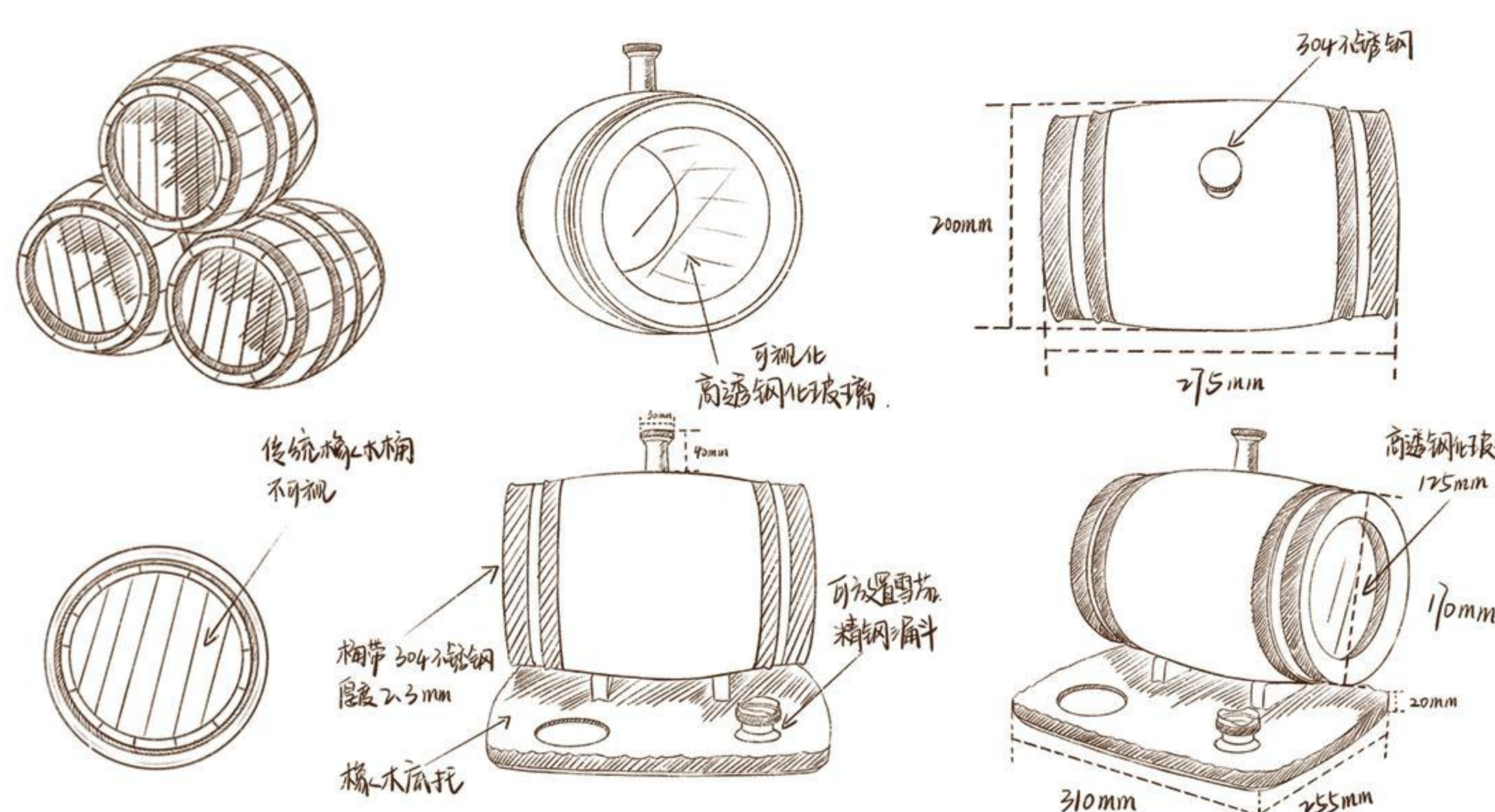
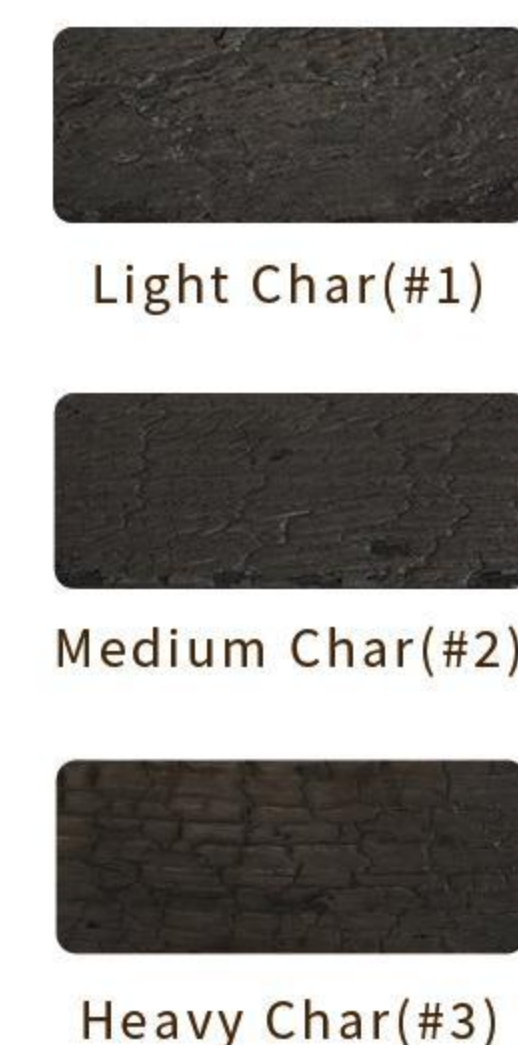


### 3L Oak Barrel(Ultimate)

Package: Simple Packaging  
 Material: Oak, Stainless steel, Glass  
 Wood: White Oak/Mongolian Oak  
 Char Level: Heavy Char(#3)

#### Inspiration

Continuing the legacy of traditional oak barrels while introducing innovative elements, Junhe crafts each 3L barrel from an entire oak tree, creating a unique handcrafted object. Through meticulous layering, toasting, and polishing, the barrel preserves the natural grain texture of oak, embodying the essence of a single piece of wood. Glass windows on both sides of the barrel invite exploration of limitless possibilities within its confines.



# >Handcrafted Oak Barrel

## 500ML Oak Barrel

Package:Gift Packaging  
 Material:Oak、Stainless steel、Glass  
 Wood: White Oak/Mongolian Oak  
 Char Level:Heavy Char(#3)

### Inspiration

Drawing inspiration from the "portholes" found on ships embarking on ocean voyages, the design of our 500ML/700ML barrels features symbolic circular windows that offer glimpses of the vast stars and seas during extended journeys.

Mirroring the structure of traditional oak barrels, these smaller versions incorporate glass panels on both sides, providing a transparent view of the aging process. This unique design allows for a visual connection between the liquor and the oak barrel, capturing every subtle interaction between the two elements.



Mongolian Oak



White Oak



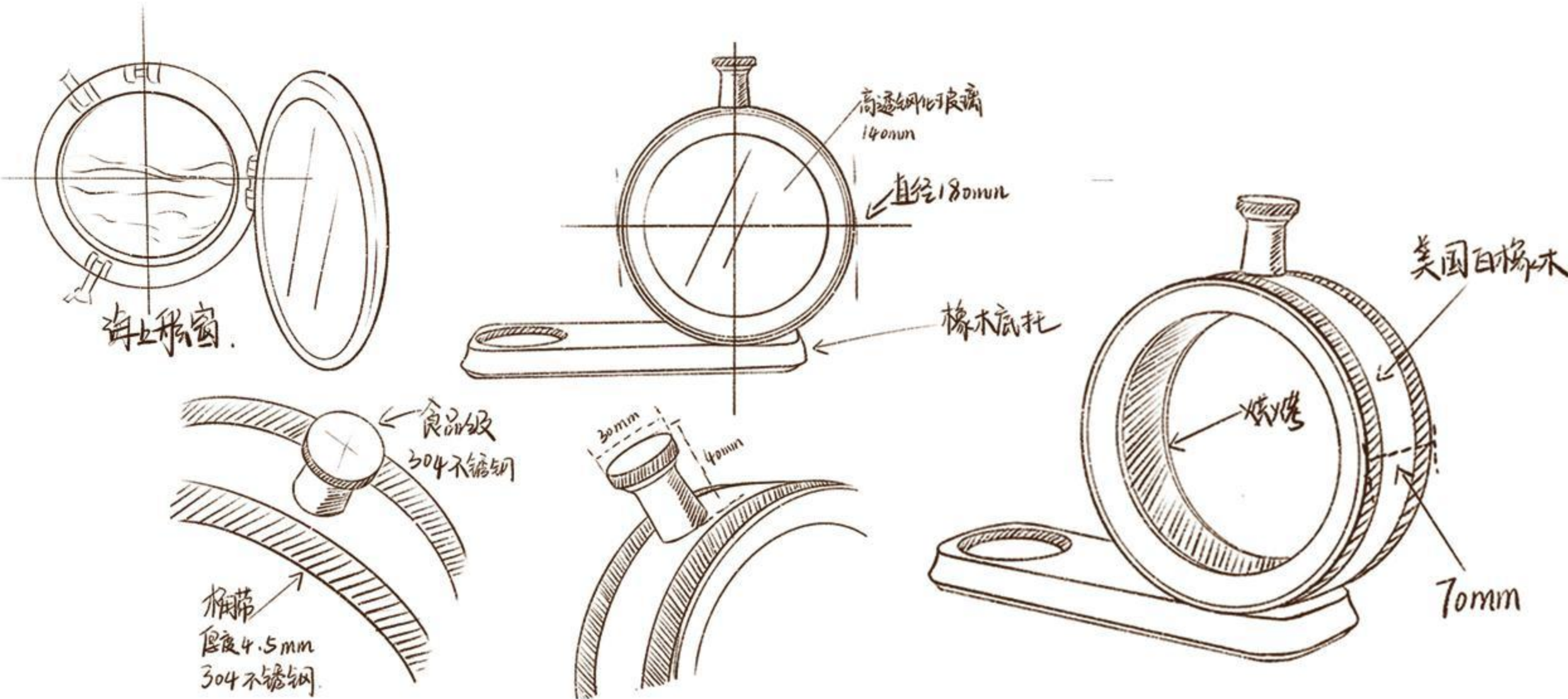
Light Char(#1)



Medium Char(#2)



Heavy Char(#3)



## 700ML Oak Barrel

Package:Gift Packaging  
 Material:Oak、Stainless steel、Glass  
 Wood: White Oak/Mongolian Oak  
 Char Level:Heavy Char(#3)

### Inspiration

Drawing inspiration from the "portholes" found on ships embarking on ocean voyages, the design of our 500ML/700ML barrels features symbolic circular windows that offer glimpses of the vast stars and seas during extended journeys.

Mirroring the structure of traditional oak barrels, these smaller versions incorporate glass panels on both sides, providing a transparent view of the aging process. This unique design allows for a visual connection between the liquor and the oak barrel, capturing every subtle interaction between the two elements.



Mongolian Oak



White Oak



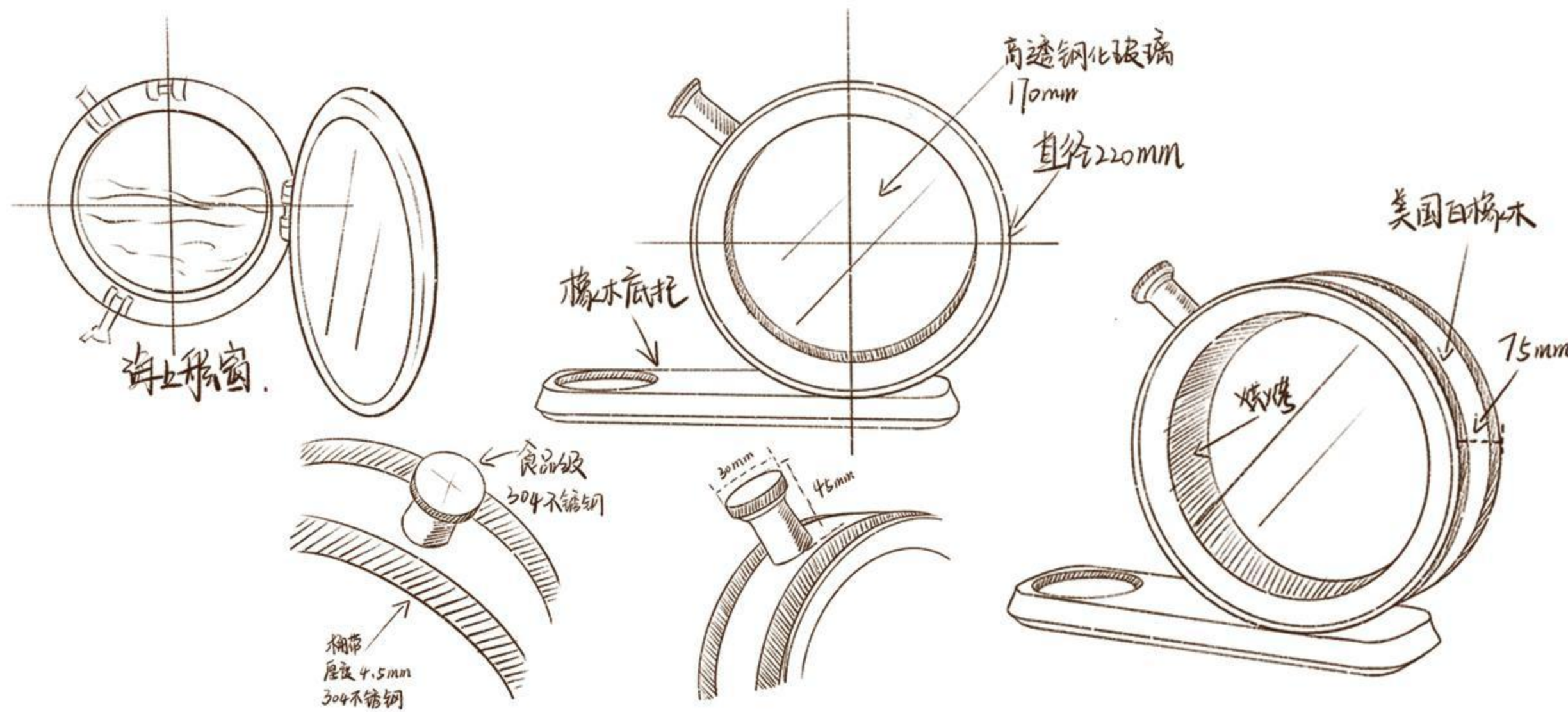
Light Char(#1)



Medium Char(#2)



Heavy Char(#3)



500ML Oak Barrel + Legend Barry New Make



500ML Oak Barrel + Bladnoch New Make



500ML Oak Barrel + Bladnoch Peated New Make



700ML Oak Barrel + Cream Sherry



700ML Oak Barrel + Justino's Madeira



700ML Oak Barrel + CopperFox



> Accessories

Oak Smoker



Display Rack



Oak Bar



> Oak Package

Cork



Oak Base



American White Oak Whisky Box



American White Oak Whisky Box



## >The Function of Oak Barrels

### 01 Purification

Oak barrels reduce unpleasant aroma molecules in spirits through the filtration and absorption effects of their internal roasted layer. This effect varies depending on the roasting level. After roasting, a charcoal layer, 2-4 mm thick, forms on the barrel's interior. This layer, having low density and a large surface area, filters out sulfides that may be present in the spirit, which can contribute to undesirable flavours. On average, spirits only need a few months in oak barrels to experience a significant reduction in sulfide content.



### 03 Interaction

When in contact with the spirit, oak barrels gradually release aromatic molecules that give the spirit its colour. The flavours imparted by oak barrels come from compounds in the wood itself, as well as compounds produced by pyrolysis during processing. The original aromatics of the wood are dominated by oak endosperm, which solubilizes coconut flavours. Eugenol also solubilizes pungent notes such as clove. Hemicellulose and lignin are degraded to sucrose and vanillin by heating. Various butyraldehyde, vanillin and eugenol will also be released.

### 02 Imparts flavors

When in contact with the spirit, oak barrels gradually release aromatic molecules that give the spirit its colour. The flavours imparted by oak barrels come from compounds in the wood itself, as well as compounds produced by pyrolysis during processing. The original aromatics of the wood are dominated by oak endosperm, which solubilizes coconut flavours. Eugenol also solubilizes pungent notes such as clove. Hemicellulose and lignin are degraded to sucrose and vanillin by heating. Various butyraldehyde, vanillin and eugenol will also be released.



## >Aged

### Aged New Make Whiskey

Aging time: 1-2 months

Customers are recommended to wash the barrel with pure water for about 30 seconds to 1 minute within a week of receiving the oak barrel, then add new make whiskey according to the oak barrel's capacity. At the same time, reserve a bottle of the new make whiskey for comparison later. It takes about 2-3 months to achieve a solid, enjoyable product. The barrel will impart more flavors into the whiskey and reduce unpleasant sulfides and other off-flavors. During the process, the distiller can sample 10ml every other week after a month to observe the whiskey's transformation and appreciate the different flavors imparted by the oak barrel.

### Aged Baijiu

Aging time: 1-2 months

It is recommended that customers wash the barrel with pure water within a week of receiving the oak barrel, for about 30 seconds to 1 minute. Then, they may optionally add an equal amount of baijiu. Light aroma, rice aroma, and phoenix aroma baijiu are recommended. It generally takes 1 to 2 months, with the aging master sampling 10ml every week after two weeks to observe the changes.

### Molecular Cocktails

Aging time: Depends on the specific situation

Customers are recommended to wash the barrel with pure water for about 30 seconds to 1 minute within a week of receiving the oak barrel. Molecular cocktails involve numerous innovative and homemade ingredients, allowing bartenders to experiment within the oak barrel based on their specific ingredients.

### Whiskey for Different Barrel Seasoning

Aging time: 1-2 months

Customers are recommended to wash the barrel with pure water for about 30 seconds to 1 minute within a week of receiving the oak barrel, then season the barrel with different base spirits such as sherry, port, Madeira, or red wine, soaking the barrel for about 1 week (the duration may vary, extending to 2-3 weeks is also acceptable). Afterward, add a bottle of new make whiskey into the barrel and reserve a bottle of the new make spirit for later comparison. It takes about 2-3 months to achieve a solid, enjoyable product. The barrel will impart more flavors into the whiskey.

### Barrel-Aged Cocktails

Aging time: 1-2 months

Customers are recommended to wash the barrel with pure water for about 30 seconds to 1 minute within a week of receiving the oak barrel. Choose a classic cocktail based on distilled spirits, tailored to personal preference or house standards such as Manhattan (dry, perfect), Negroni, Rosita, Martinez, etc. Fill the oak barrel according to the cocktail recipe ratios, then start the aging process. After about a week of aging, taste to notice the distinct flavor imparted by the oak barrel. The flavor matures around 1-2 months, making the drink more rounded, smooth, and full-bodied.

### Sustainable use of barrels, coffee and barrels

Aging time: Depends on the specific situation

Oak barrels can be used to process coffee, integrating coffee with the oak barrel. For example, using the oak barrel as a container for cold brew coffee, or for barrel-aged coffee distillate.

## >Features



### Low cost and short aging time

Small oak barrels allow for more extensive contact with the spirit, aging it at a rate equivalent to 10-20 times that of a 200L oak barrel.



### Customization

Junhe offers exclusive services such as spirit selection, aging on behalf of clients, special barrel seasoning, and logo customization to meet consumers' individual needs.



### Sustainable and Environmentally Friendly

The barrel-making process is free of glue and paint, using food-grade stainless steel to ensure safety. The remnants from barrel production are used to create oak-related products, achieving wood recycling.



### Visualized Experience

Both sides of the product are equipped with high-transparency tempered glass, facilitating the observation of the spirit's colour. The contact between oak and liquid releases aromatic molecules, adding an interesting flavour.

## >Partners



## | BEIJING OFFICE



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Chaoyang District, Beijing City, China

## | FACTORY



📍 193 Gangcheng Road, Longkou City,  
Shandong Province, China



Tik Tok



Instagram



Facebook

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