

Whether using the eggs for red wines or white, "The aromatics are heightened, more expressive and exotic," says Baker. "You don't get as much tannin, but you get bright, clean fruit. Consistently, whether Chardonnay, Syrah, or Pinot Noir, that brightness is exaggerated out of a concrete vessel."

Of course, a concrete egg can't turn bad-tasting grapes into good-tasting wine. But the eggs are expensive (\$12,000 for a tank that can hold about 200 cases' worth of wine--pricier if a heating/cooling system is added), so winemakers are likely to ferment only their best grapes in them. Therefore, when you read a bottle's back label and learn that the wine was fermented in a concrete egg, give it a try. The egg might make all the difference to your taste buds.

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