



WELCOME TO A NEW BBQ UNIVERSE



ABOUT US

Aromatic Wood BBQ specializes in premium wood products for BBQ smoking and outdoor cooking.

We manufacture one of the most extensive ranges of smoking woods, compatible with charcoal, gas and electric grills, smokers, cold smoking systems, pizza ovens, and professional cooking equipment.

With more than 20 years of experience working with oak barrels and distilleries, we have direct access to exceptional raw materials. Our oak barrels are sourced from leading European wineries and spirit producers, then carefully recycled and transformed into high-quality smoking products with distinctive and authentic flavor profiles.

In addition to barrel wood, we offer a wide selection of Mediterranean fruitwoods. Naturally air-dried under the Mediterranean climate, these woods deliver clean combustion and refined aromatic notes, ideal for professional and gourmet BBQ applications.

Product range :

- Smoking chips, chunks, dust, pellets, planks, and flavored smoking blocks
- Firewood logs for ovens and professional cooking
- BBQ charcoal briquettes

All products are 100% natural, sustainably sourced, and **FSC certified**.

Oak barrel aromas :

Whiskey · Red Wine · Cognac · Fino Wine · Sherry · Muscat · Brandy · Sweet White Wine

Mediterranean & hardwood aromas :

Almond · Citrus · Grapevine · Olive · Cherry · Peach · Pear · Apple · Hickory · Beech · Chestnut · Oak

Aromatic Wood BBQ delivers premium smoking solutions designed for distributors, retailers, HORECA professionals, and private label partners.

OAK BARREL WOOD

BIG-CHUNKS

SIZE: 5-8 cm



CHUNKS

SIZE: 3-5 cm



CHIPS

SIZE 1-1,5 cm



DUST

SIZE: 0'01-0'015 cm



SAW-DUST

SIZE: 0'005-0'01 cm



PLANKS

SIZE 30 x 7 cm
SIZE 12 x 2'7 cm



MEDITERRANEAN TREES

SAW-DUST

SIZE: 0,005-0,01 cm



[Click here for more details](#)

The Mediterranean sawdust is a hundred percent natural and sustainable. He's manufactured from Andalusian fruity trees. The sawdust is specially designed for cold smoking.

CHIPS

SIZE 1- 2cm



[Click here for more details](#)

The Mediterranean chips are a hundred percent natural and sustainable. They are manufactured from Andalusian fruity trees. The chips are specially designed for long- lasting moderate smoke.

CHUNKS

SIZE: 4-7 cm



The Mediterranean chunks are a hundred percent natural and sustainable. They are manufactured from Andalusian fruity trees. The chunks are specially designed for long- lasting smoke.

COMPRESSED WOOD

PELLETS

SIZE: 0,06 cm



The pellets are a hundred percent natural and sustainable.
No chemicals, no moisturizers!

COMPRESSED WOOD BLOCK

SIZE 8 x 6 x 4 cm



The compressed wood block is the most innovative product on the BBQ market, made entirely from compressed chips. No chemicals, no moisturizers. 100% natural and sustainable.

They are very compact, clean and easy to use.

Available in different sizes of 65gr, 100gr or 200gr. It makes them great for storing.

We recommend temperatures from 300° onwards, don't put it directly on the embers. Place the product on the same level as the food.

FIREWOOD

ALMOND WOOD

SIZE: 15-20-30-40 cm



CITRUS WOOD

SIZE: 15-20-30-40 cm



OLIVE WOOD

SIZE: 15 - 20 - 30 - 40 cm



PEACH WOOD

SIZE: 15 - 20 - 30 - 40 cm



BRIQUETTES

SIZE: 8CM – 6CM – 4CM



CHARCOAL

SIZE: 2,5 – 10,16 cm



PREPARATION

[Original Flavor]

Some spirits like red wine, sweet white wine, brandy, and whiskey have infused in the oak of the barrels. The Oakwood provides its flavorings such as vanilla and canella to the spirits. The combination of both flavors soaked in the wood is our final product that provides an exotic and remarkable flavor. The barrels are from the different manufacturing areas like France, Spain, Italy, Great Britain, Ireland, and many more.

[Preparation Steps of Our Aromatic Products]

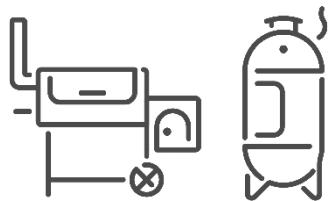


First Step – Cleaning the barrels.



Second Step – Remove the barrel staves and reshape them into the desired product.

Third Step – Make our register treatment to close the pores of the wood preserve the smell, the flavors and the taste.



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