



India's Award-Winning Cashew Feni

From Barrels to Bottle The Sentari Innovation



The Origin of Feni

Feni has been part of Goa's story for centuries: A spirit born from the cashew apple, wild fermentations & ancestral stills. What began as a fiery local distillate has, through time, patience & oak, evolved into something extraordinary. Sentari reimagines Feni not by changing its soul, but by refining its journey through the science and art of barrel aging.



The Science of Transformation

When clear Feni meets oak, a quiet alchemy begins. Inside each barrel, three natural forces – wood, oxygen & time – reshape the spirit's chemistry and character. Goa's tropical humidity accelerates this exchange, allowing the liquid to breathe, expand, and contract through the wood's grain.

As it does, it draws out natural compounds like vanillin, lactones, and tannins: the molecules responsible for flavors of vanilla, spice, toasted coconut & caramel. At the same time, oxidation reactions mellow the sharper notes of fresh spirit, transforming volatile alcohols into smooth esters & aldehydes.



This is what gives Sentari its velvety smoothness & quiet complexity.



Time & Concentration

A small portion of spirit known as the **angel's share** evaporates through the wood, concentrating the flavours that remain. Over months of tropical aging, the once raw and rustic Feni softens, rounds & gains layers of warmth and depth.

The Language of Barrels

Each barrel has its own voice.

- American Oak offers sweetness, warmth & creamy vanilla.
- French Oak brings spice, structure & elegance.
- Used whiskey and wine casks lend memory, whispers of malt, fruit & toast.

By blending the influence of these woods, Sentari achieves something rare: A spirit that feels both bright and mature, familiar yet entirely new. No additives, no colours, just the pure expression of **wood, time & craft**.



The Climate as Collaborator

Goa's environment is not a challenge but a collaborator. Its high humidity, salt-tinged air & warm temperatures accelerate aging in a way no cold cellar could. The barrels "breathe" faster, deepening flavor while maintaining balance. This tropical maturation produces Sentari's signature tawny glow & silken texture - a true reflection of its origin.



The Indian climate accelerates ageing. Our three-year-old feni has the smoothness of a 12-year Scotch.

- *Karun Sanghi,*

Founder, The Feni Project



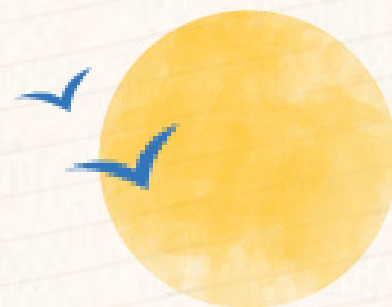
From Barrel to Bottle

When the spirit has found its voice, it is drawn from the wood, rested, and bottled in its natural way: untouched, uncoloured & uncompromised. Each batch is unique, shaped by its barrel, its season & the patient rhythm of time.

The result is more than aged Feni but the evolution of a tradition:

- A meeting of chemistry and craft, of nature and nurture.
- A spirit that carries the wisdom of the old world and the sophistication of the new.
- A taste that lingers, refined by wood & time.

Come and try!



Our Mission: Staying Real

Sentari proves that innovation doesn't mean reinvention. Instead, it means listening to what the spirit has been trying to say all along: **Rounder, smoother & with depth.**

Rare. Real. Remarkable.



Get in Touch!



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Thank you



SENTARI

Barrel-Aged Cashew Feni

