

## STORAGE ADVICE FOR BARRELS AND VINEGAR BARRELS

- Leave the barrel in its plastic wrap if you don't intend to use it immediately.
- Store it in a cool and humid location in order to prevent the wood from drying.

## PREPARING BARRELS AND VINEGAR BARRELS WITH WOODEN OR STAINLESS STEEL TAPS

Wooden tap: use a hammer to secure the tap into the hole. Make sure you do not insert too deep, risking damaging the tap.



Stainless steel tap: installed by our care.

- Fill the barrel with :
  - Cold drinkable water if the barrel is waxed inside.
  - Warm drinkable water if the barrel has no paraffin inside (do not close the bung).
- Leave the water inside for 24 hours
- If you notice a lack of watertightness, allow the water to sit for a bit longer.
- Empty and drain the barrel (placing the bung hole below)
- Fill with your wine, spirit or vinegar (see instructions on how to make vinegar on the following page)
- For spirits, do not fill in the barrel up to the top (up to 90%) as the volume of alcohol may increase in case of change of temperature.
- Expect a change in taste of the liquid within a couple of months even if the barrels is waxed.

Forecasting the rate of oakiness and the evaporation rate is difficult; it depends on factors such as the place where the barrel is stored, the duration of use, the temperature...

## PREPARING OAKINOX

- Rinse with drinkable cold water.
- Empty the barrel through the tap (316L stainless or AMPCO18 bronze).
- Empty and drain the oakinox barrel (placing the bung hole below).
- Fill with your wine, spirit or vinegar.
- For spirits, do not fill in the barrel up to the top (up to 90%) as the volume of alcohol may increase in case of change of temperature.

## INSTRUCTIONS TO MAKE VINEGAR

### FROM WINE

- Fill in the vinegar barrel with wine up to 2cm from the top.
- Plunge a burning cinder into the wine.
- The cinder will burn out in the wine.
- The mother of vinegar will slowly start developing.

### FROM THE MOTHER OF VINEGAR

- Pour about 1L of vinegar into the vinegar barrel.
- Put the mother of vinegar on top of the wine.
- Renew after a month and until the vinegar barrel is full.

Advice: The vinegar barrel must be kept in a heated room / at room temperature. A kitchen would be the most appropriate room to store a vinegar barrel.

Advice: If you do not have a fireplace or a barbecue in order to get cinder, some drugstores and wine-making stores carry mycoderma aceti (used to turn wine into vinegar).

Please don't hesitate in contacting us with any questions.

Tonnellerie Allary will not be held responsible for damaged incurred during transportation of full barrels.

