

OAK BARREL MAINTENANCE GUIDE

You can store wines, cognac, liqueurs and whiskeys for a long time in an oak barrel. A barrel intended for storing liquids must never dry out. When storing, we recommend covering new barrels with plastic wrap before use.

Oak barrels are produced from field or stone oak or sessile oak and sealed with calmus leaves, which are selected and picked at the right time to ensure a special taste and aroma for the drink.

Drinks that are stored in these barrels can "breathe" and as a result, contact with alcohol creates a positive effect in the complete process.

The barrel must be prepared before use!

The vessel must not be left empty, before use, first with water and pour in the liquid for min. 3 days earlier.

HOT PROCESSING METHOD:

Pour hot water (+70C) into the barrel and moisten the outside of the barrel with hot water as well... do not tightly close the cap, but lightly put the cap on (with your own weight). After standing for 24 hours, pour out the water and the barrel is ready for use.

After use and washing the barrel (heat treatment method), leave the liquid in the barrel, and it is recommended to treat the outside of the barrel often with food grade oil, which prevents stains on the wood (caused by water or liquid residues).

CARE AND PREPARATION:

Wine / beer stored in an oak barrel achieves an excellent aroma. A poorly maintained barrel creates problems and carries dirt and infections. This is why maintenance is important. Below are some tips:

When preparing or disinfecting a new barrel: fill the barrel with a solution of 10g of tartaric acid per liter of water and soak for 4-5 days. Then empty the barrel, let it drain thoroughly and disinfect with a sulfur strip. Immediately fill with wine (carefully). New barrels release a lot of tannin, so the wine must not be aged too long - test the taste regularly!

Preparation of the used barrel: Clean thoroughly with anhydrous soda (1 kg of soda per up to 10 liters of hot water). If possible, use a brush to clean the inner wall, then rinse thoroughly with clean water. Fill the barrel with a solution of 10g of tartaric acid per liter of water and soak for 2 to 3 days. Empty the barrel and allow it to drain thoroughly and then disinfect by burning a sulfur strip (1/4 strip / 100 liters). Empty keg storage: The keg is not meant to be stored empty! Should it become necessary from time to time, never leave it idle, e.g. with leftover wine! Always rinse with clean water after use. Then drain the day and burn the sulfur strip (1/4 sulfur sheet / per 100 liters). Close the openings of the keg with a silicone cap and store it in a damp and cold place (70% humidity, 12 to 17 °C). Burn the sulfur strip every three months.