

Barrel Using Guide

Important:

- Do not leave the barrel without water/alcohol for more than 2 weeks as it will shrink and cause leaks. Upon receiving the barrel seal barrel using below instructions.
- Black bands will rust and may leak black paint if they get wet. If your barrel has black bands please be careful not to wet bands and if they become wet dry as soon as possible. The rust and black paint will not contaminate liquid contents and only affects the barrel aesthetics.

Care of a New Barrel

Brand new oak barrels are about as sanitary as they can be because the wood has been heated over direct fire in the process of making the barrel. This is done in order to bend the staves into place, and also to enhance various flavor accents.

How to Seal the Barrel

A new barrel must be filled with water to make the wood swell and eliminate leaks. These leaks will often seal themselves in only a few hours, or it may take up to five days depending on how much the wood has dried. The barrel should be continually refilled with water until the leaks stop.

If leaks persist after 5 days of continually adding water you can seal them by melting beeswax or candle wax. The oak wood must be dry in order for the wax to adhere and seal the barrel, never place wax on the inside of the barrel as it will contaminate wine or liquors stored on the inside.

Note: If you are not going to use the barrel fill the barrel with 1/4 of its capacity with water. This will avoid shrinking which causes leaks and hoops to fall off.

How to Prepare for Use

Before using the barrel, empty completely and use any of the following two cleaning techniques:

1. When barrel is new: fill the barrel with hot water, rotate it and empty until the color of the water that comes out is transparent.
2. Once a barrel has been used, additional cleaning and sanitation measures are required. At each racking, rinse the barrel thoroughly with water to remove debris. Follow by rinsing the barrel with an acid wash. Dissolve two teaspoons of Citric Acid in five gallons of water, sloshing this mixture around the interior surfaces of the barrel for 5 to 10 minutes. Drain, and refill the barrel with wine or liquor.

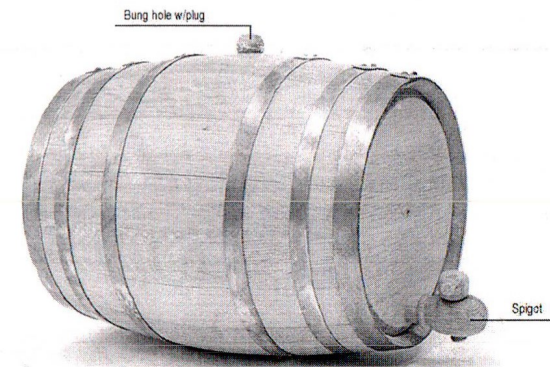
How to Age Wines and Liquors

To age wines or liquors, simply fill the barrel with your favorite wine or liquor and store in a humid place where it is not exposed to sun light or heat.

The time required to age a wine or liquor depends on your choice of taste, this can be anywhere from a few months to a maximum of three years. Aging a wine or liquor in a barrel has the effect of transmitting the taste of the wood (white oak) to your wine or liquor. The longer you store a wine or liquor in a barrel the stronger the taste it will acquire of the oak wood and it will also acquire a darker color.

Barrel Assembly Guide

1. Place the spigot in spigot hole making sure the handle is correctly aligned with the top of the barrel (view picture below).
2. Tap the front of the spigot with a small hammer until it is firmly placed inside the spigot hole.
3. Fill the barrel with your favorite wine or liquor and close by placing the plug in the bung hole.



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