



Maintenance of Fermentation Tanks



Your vat is delivered ready for use; however, it is necessary to carry out a number of standard inspections before putting it to practical use (mechanical aspect, examination of the structure of the vat)

Storage before entry into service

If you need to store this vat before putting it into practical use, it would be necessary to observe a certain number of measures in order to utilize it according to its absolute potential and to avoid damage to it. Wood is a living material, and hence it is fragile.

A certain number of precautions should be taken!

- Do not remove the packaging of the vat before its preparation and the final set up of the product.
- The storing site should have a moderate temperature (with maximum temperature of 70°F / Hydrometry between 75 and 85%).
- **Attention!** A very strong light source may cause damage to the product and contribute towards its premature drying.

If the storing site is rather dry, do not hesitate to water the ground in order to increase the hydrometry of your storing site.

Preparation of the winemaking vat

(applicable for first time and subsequent usages)

Gradually fill in the vat with water

This process may be carried out during a few days if necessary. **It is also called watering of the vat.** It is a necessary process in so far as it may allow the controlling of the impermeability of the vat. She may eventually trickle, especially after an extended storing. The watering process will allow the base to recover its initial state and will stop the leakage. Be sure to use clean water (filtered, non chlorine) and do not leave it stagnant.

Let the water do its work and penetrate

Once the container is watered, the leakage cleared out, it will be necessary to leave the water during approximately one week, in order to attain complete watering of the material. We recommend that you change the water as often as possible in order to avoid its stagnation. You should imperatively check the proper conservation of the water. You can also add some SO₂ (sulfur dioxide) to the water based on the suggestions made by your oenologist. At this point, we recommend the utmost care with the stainless steel material, which is possibly installed in your vat (draining screen, valves, thermometer, thermal control etc). Do not use high doses of SO₂ in your sulfited solution as it may corrode the stainless steel fittings over time.

*Before emptying the vat, you should once again inspect its structure and impermeability.
After the week of standstill and rest, rinse the vat before using it.*

Rinsing of the vat

By using a soft brush, clean the interior walls in order to eliminate the impurities. Avoid using cleaners which have a high degree of pressure which may damage the drainage ditch. Favor **a manual cleaning** to rinsing by a low pressure.

Draining

After draining, the container will be ready to accept the grape harvest.



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Regular maintenance of the vats

In order to assure a long life to the existing winemaking vats, it is necessary to follow the following procedures

Emptying and cleaning

Immediately after emptying, rinse the container with plain water and repeat the cleaning process, always using caution. Afterwards you can proceed towards the drainage.

Storing during the non grape harvest period

Your wine making vat is going to remain empty during a few months, it is therefore necessary to store it in a place which has a suitable temperature and hygrometry.

(Max 70°F/ with a Hydrometry of 75/85%).

"This will avoid damage to it. Never store this type of material in a very dry setting or outside."

After having washed and rinsed your vat, **it is necessary to dry it.**

This is a necessary requirement for its proper conservation.

In order to accomplish this:

- Open all faucets, trapdoors and doors in order to provide the maximum of ventilation.
- Using one or a few ventilators, ventilate inside the vat (during a few days if necessary) in order to avoid the formation of molds.
- Carefully close the container (with its cover or by using a canvas conceived for this purpose.
- **Sulfurize a perfectly dry container** at the rate of 2 grams by hectoliter.
- Repeat the sulfurization process regularly (approximately once a month).

Consult with your oenologist with regards to the amount of sulfur to be used during each sulfurization process.

Take advantage of this process in order to carry out **a visual inspection** (in order to avoid the formation of molds) and do **an olfactory inspection.**

→ *Repeat the cleaning - rinsing - drying and sulfurization process as often as you may deem necessary.*

Exterior maintenance

Examine **the oak stand** regularly, you may need to change it during the life of the product, it will depend on the storage site of the vat and its usage conditions.

You may also have to repaint the hoops of your vat and to apply a new layer of varnish (in general every two or three years). We use products specific for this purpose, designed for use in the food environment.

Before selecting your material, please contact the local representative of the ROUSSEAU Cooperage, so that they may provide you with the references of the products used or that of similar products.