



Artisan Barrels & Tanks, Inc.

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 TAPS OR STAINLESS-STEEL TAPS

Wooden tap: use a hammer to secure the tap into the hole.

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 water tightness, 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 are waxed.
- Forecasting the rate of oak impact/extraction 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...

INSTRUCTIONS

FROMWINE

- 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.
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FROMTHEMOTHER 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 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.