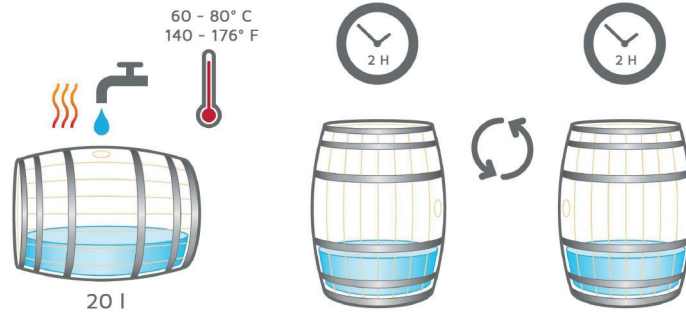




**OAKBARRELS.SHOP**  
INTERNATIONAL COOPERAGE NETWORK

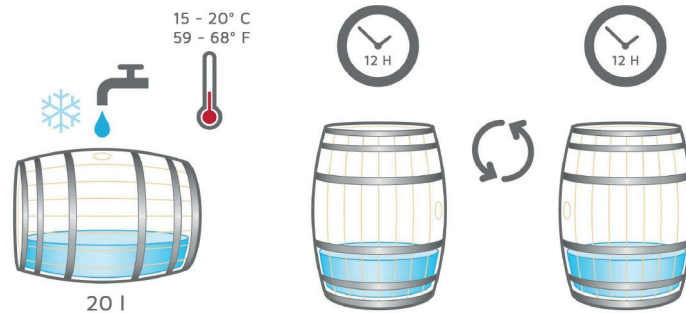
## GUIDELINES FOR NEW BARRELS

### Method 1



1. Fill the barrel with 20 liters of chlorine-free hot water.
2. Insert the bung.
3. Rotate the barrel from side to side to completely moisten the barrel's interior.
4. Stand the barrel vertically on its head for 2 hours.
5. Rotate and stand the barrel onto the other head for 2 hours.
7. Empty the barrel, rinse with clean water and allow to drain completely.
8. Fill with wine, beer or spirit.

### Method 2



1. Fill the barrel with 20 liters of chlorine-free cold water.
2. Insert the bung.
3. Rotate the barrel from side to side to completely moisten the barrel's interior.
4. Stand the barrel vertically on its head for 12 hours.
5. Rotate and stand the barrel onto the other head for 12 hours.
7. Empty the barrel, rinse with clean water and allow to drain completely.
8. Fill with wine, beer or spirit.

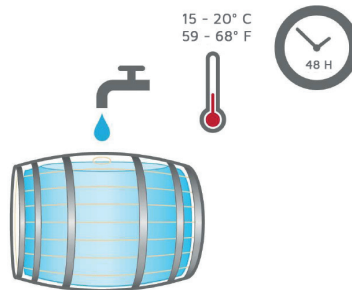


**OAKBARRELS.SHOP**  
INTERNATIONAL COOPERAGE NETWORK

## STORING NEW BARRELS PRIOR TO USE

1. Leave the barrel wrapped in plastic film.
2. Store the barrel in a clean area with a humidity > 75 % and protected from draughts.

## GUIDELINES AFTER MORE THAN 1 MONTH OF STORAGE



1. Completely fill the barrel with chlorine-free cold water.
2. Insert the bung.
3. Leave the barrel full for 48 hours.
4. Empty the barrel, rinse with clean water and allow to drain completely.
5. Fill with wine, beer or spirit.

## PERMANENT STORAGE

1. Store your barrels in an odorless room with a humidity > 75 % and protected from draughts.
2. The room temperature should be approx. 15 degrees Celsius.

**If you have questions please contact us:**

OAKBARRELS.SHOP  
An der Steinkaute 19  
63225 Langen  
Germany  
Phone: +49 (0)6103-2702275  
Email: [mail@oakbarrels.shop](mailto:mail@oakbarrels.shop)