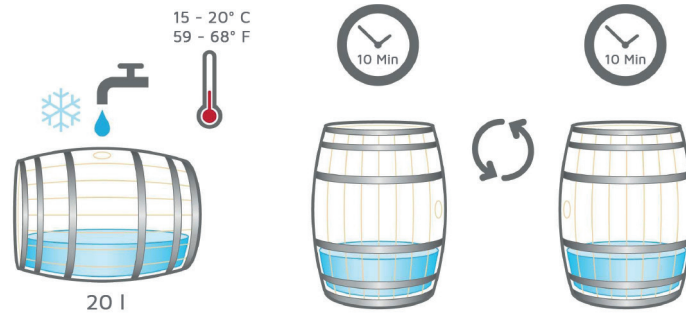




OAKBARRELS.SHOP
INTERNATIONAL COOPERAGE NETWORK

GUIDELINES FOR USED BARRELS

Follow these guidelines immediately after delivery



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 10 minutes.
5. Rotate and stand the barrel onto the other head for 10 minutes.
6. Check for leakage. If necessary, extend the soak time to 30 minutes.
7. Empty the barrel and allow to drain completely.
8. Fill with wine, beer or spirit.

ADDITIONAL INFORMATION FOR USED WINE BARRELS

Wine barrels are often treated with sulfur to prevent bacteria. To remove all sulfur residues, we recommend rinsing the barrel three times with warm water.

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

**YOUR NETWORK OF INTERNATIONAL MASTER COOPERAGES WITH OPERATING SITES IN
FRANCE, ITALY, PORTUGAL, SPAIN AND THE USA**