



Barrel Preparation for Immediate Use (Please Do Not Use Chlorinated Water)

Method A:

1. Completely fill the barrel with cold water.
2. Leave the barrel full for 48 hours.
3. Empty the barrel, rinsing once with fresh water, and allow it to drain completely.

Method B:

1. Fill the barrel with approximately 5 gallons (20L) of very hot water (175°F / 80°C).
2. With the barrel upright, rotate on both heads for at least two complete rotations.
3. Placing the barrel on its bilge (side), rock it from side to side allowing the barrel to turn around the water.
4. Repeat this action so that the barrel makes four complete revolutions. Finally, remove the bung and let the barrel drain completely.

Note: A silicone bung must be in place for steps 2 and 3.

Method C:

1. Fill the barrel with five gallons of very hot water (175°F). Tightly insert a bung in the barrel, then rotate the barrel from side to side, and allow the water to cool. If there are no leaks present and there is a vacuum when the bung is removed, the barrel is liquid tight. If a vacuum is not present, go to step #2.
2. Stand the barrel upright. Fill the barrel with five gallons of warm water (80°F to 120°F).
3. Turn the barrel on its side, roll it in order to completely wet the inside surface of the barrel, then stand it on the other head.
4. After five to six hours, turn the barrel again, so that it is once more standing upright.
5. The next day, check to see if the barrel is free of leaks. If some leakage is apparent, repeat steps 4 – 5. If there are no apparent leaks, proceed to fill the barrel with juice or wine.

What to do if Leaking Occurs

1. Drain the barrel completely and allow it to dry for approximately one hour with the bung hole facing downward.
2. Retest the barrel using Method B as seen in “Barrel Preparation for Immediate Use”.
3. Empty the barrel, rinsing once with fresh water and allow it to drain completely.

Note: If leaking continues, or appears later in the barrel's life, please contact either your sales representative or Nadalie USA at 707-942-9301

Extended Storage of Barrels

1. Leave the barrel wrapped in its plastic film.
2. Store the barrels in a place with the following characteristics:
 - a. Humidity of approximately 70-80%.
 - b. Absence of moving air currents.
 - c. Low light.
 - d. Covered with a tarp to avoid unnecessary exposure to UV light.
3. After an extended storage period, prepare the barrel using Method A as seen in “Barrel Preparation for “Immediate Use”.

Storage and Maintenance of Used Wine Barrels

Method A:

1. Continually rinse the barrel with cold water until draining water becomes clear.
2. With the bung hole facing down, allow the barrel to dry completely.
3. Sulfur with 10-20 grams of sulfur wick per barrel, replace the bung and sulfur regularly if necessary.

Method B:

1. Begin by rinsing the barrel with cold water, passing to very hot water (175° F / 80° C), until the draining water becomes clear.
2. With the bung hole facing down, allow the barrel to dry completely.
3. Sulfur with 10-20 grams of sulfur wick per barrel, replace the bung and sulfur regularly if necessary.

1401 Tubbs Lane, Calistoga, CA 94515 707-942-9301