

Preparing Your Oak Barrel

Barrel Preparation for Immediate Use:

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 until draining water becomes clear, and allow it to drain completely.
 4. Barrels can take up to 10 days to seal, sometimes longer. This is a natural product so please be patient. If it's becoming stubborn, wrap the barrel (filled with water) in cling film and leave.
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Extended Storage of Barrels:

1. Leave the barrel wrapped in its plastic film.
2. Store the barrels in a place with the following characteristics:
 - Humidity of approximately 70–80%.
 - Absence of moving air currents.
 - Low light.
 - Covered with a tarp to avoid unnecessary exposure to UV light.

After an extended storage period, prepare the barrel using method as seen in "Barrel Preparation for Immediate use".