

BARREL PREPARATION AND TREATMENT

PREPARATION:

- American oak barrels should be painted on the outside with Mildewcide and allowed to dry for 24 hours. This will provide a light varnish and prevent mildew from growing.
- Fill the barrel with clear, cold water and allow it to soak until completely sealed (no leaks for 24 hours.) This may take several days. Keep the barrel full during this time.
- **Don't proceed if the barrel doesn't seal. Give us a call.**
- After the barrel is sealed, add 1 oz. Sodium Percarbonate for every 10 gallons of water in the barrel. Let soak for 24 hours.
- Drain the barrel and rinse thoroughly with hot water.
- To neutralize the Sodium Percarbonate, rinse with several gallons of a citric acid solution (1 tsp. Citric Acid per gallon of water.)
- Now the barrel is ready to be filled with wine, vinegar, sherries, etc.

TREATMENT FOR STORAGE:

- The freshly emptied barrel must be rinsed immediately with hot water until the water runs clear. Then allow the barrel to drip dry.
- Light a sulphur stick (1/2 stick for 30 gallon barrel) and lower into the barrel on a piece of wire. Position the stick near the bottom of the barrel.
- Hold the wire in place with the bung until the stick burns out.
- Remove the burnt stick and insert the bung to trap the fumes inside.
- Store the barrel in a cool place.
- Burn a stick in the barrel every 2 months.
- When the barrel is needed again, repeat the "Preparation" steps, excluding the Mildewcide and use 1 oz. Sodium Percarbonate for every 5 gallons of water.