



# New Barrel Preparation

*Courtesy of STAVE Worldwide, LLC*

Following the instructions below will protect valuable extractive compounds, minimize loss of wine during the winemaking process, and prolong the useful life of your barrel or puncheon. Should you have any questions regarding preparation of your new **Balázs™** cooperage, please call us at 866-208-3285.

## Preparing Cooperage for Immediate Use

**Cold Water Method** (*We recommend the Cold Water Method for all new Balázs™ cooperage.*)

- 1) Top off the barrel with fresh, chlorine-free cold water.
- 2) Let the full barrel sit for 12 – 18 hours while the staves swell.
- 3) Empty the barrel and then rinse with fresh water.
- 4) Drain completely.

## Hot Water Method

- 1) Pour 4 – 5 gallons of very hot water (approximately 180°) into the barrel. Note: If you decide to use the Hot Water Method, we do not recommend using boiling water as this can compromise the quality of extractive compounds.
- 2) Seal the bung hole with a silicone bung.
- 3) Stand the barrel upright so the water covers the head that is down and rotate the barrel.
- 4) Invert the barrel and repeat step 3 for the other head.
- 5) Place the barrel on its side and roll the barrel slowly while rocking it from side to side. Perform four full rotations.
- 6) Check for leakage.
- 7) Remove bung and drain completely.

The warm, dark, moist environment left behind after the HWM is ideal for mold growth, therefore special care should be taken to fill barrels as soon as possible after swelling.

**NOTE: To avoid stagnation, never leave plain water in barrels longer than 24 hours.**

If you have questions or if leakage is present after following these instructions, please contact STAVE Worldwide toll-free at 866-208-3285.