

Oak trees that are picked to harvest for barrels are all at least a hundred years old. Tight and straight wood are essential for leak proof barrels. These wine barrels are actually pieces of artifacts that are crafted using the same ancient techniques passed down from generations to generations.

Barrel Product Uses and Storage information

If the barrels are meant for water tight usage, you must fill the barrels half way with water to keep the tightness of the barrel staves that may have loosened during the transit. It should be under water for about a day depending on the dryness of the barrels. Whole barrels go through the same procedure. Follow these steps for cleaning if required!

1. Since the barrels previously contained wine, there are residue (tannins) clinging to the inside of the barrels, scrape off as much as possible.
2. To remove the tannins and remaining wine residue, fill the water tight barrels with 5 gallons (10% of barrel capacity) of baking soda in a hot water solution. Let stand on one end for 5 minutes, then roll around, and let stand on the other end for another 5 minutes. Check for possible leaking, then empty the barrel of excess water, drain well and re-rinse with fresh water. Once finished, it must be immediately filled with water. It is important to fill the barrels at least partially with water to prevent them from drying out that results in leaking.
3. If you need to store the barrels away, you should thoroughly water the barrel oak wood staves until it is completely saturated. Then seal it with carton boxes, shrink wrap or cover it tightly with any kind of plastic material to minimize dry out. Check back every month to make sure they have not dried up. Leave them in cool dry places like the basement or garage.

To set the barrels up for your water garden or as rain barrels, you should elevate the barrels by placing them on bricks or short lengths of 2x4s beneath them to let the air circulate around the barrels. This keeps the water insulated from the ground which will help to prevent your water in your barrels from heating up during the summer or on concrete ground. If you set the barrels down on soil, we recommend that you elevate them to reduce the risk of rotting from being in contact with the soil. This also will help prevent insect infestation, and deterioration of your barrel.

For Food Grade Application

If you are using our barrels for food storage or wine making, please read the following steps for proper cleaning procedure.

1. Use barrel clean (sodium carbonate) and hot water to remove tartrate deposits, then rinse thoroughly (PBW and proxy clean, per-carbonate base cleaners, also work).
2. Use citric acid and hot water to neutralize the barrel. Clean then rinse.
3. Fill the barrel with water and sulfite solution (1 tsp. sulfite and 1 tsp. citric acid per gallon of water). Bung tightly. Top up weekly, just like it was filled with wine. Change solution monthly.
4. For barrels 30 gallons and up, add 3-5 gallons (10% of volume) of water, and add 1/4 cup sulfite and 1/2 cup citric acid. Bung tightly, roll around, and store standing on one end. Roll around and change ends every 2 weeks as well as the solution every month.
5. When ready to use, you must completely remove the sulfite and citric acid residues. By doing so, you must empty and rinse the barrel well with hot water. You then should not be able to smell the sulfite and citric after successfully completing this process. Repeat if necessary.