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# 600L Demi-muid

## ORIGIN

*Medium-Grain French oak.*

*For optimal oak seasoning we stack each stave strategically (in a well ventilated manner) on clean pallets in our open air park. Here the hand selected oak is subjected to maturation in our unique micro climate for a minimum of 24 months.*

**THE 600L DEMI-MUID  
FOR FERMENTATION  
AND / OR WINE AGING.**

## OPTIONS

- 1 Toasted heads - free
- 2 Custom laser marking - free
- 3 Wooden or silicon bung - free
- 4 For fermentation : stainless steel door and rack (with or without casters) \*

\* Option 4 is charged, for prices please contact your sales agent.



LIGHT

MEDIUM

MEDIUM LONG

MEDIUM PLUS

HEAVY

TOAST

## SPECIFIC DETAILS FOR THE 600L DEMI-MUID

Volume in liter	Height in cm	Head diameter in cm	Bilge diameter in cm	Thickness in mm	Weight in kg	Galvanised hoops
600	116	85	102	40	140	10



For fermentation

### STAINLESS STEEL DOOR

Diameter 220mm

### RACK

*Without casters* 95x95x21cm

*With casters* 95x95x34cm

## PREPARATION

Fill your Allary barrel with cold water and soak for 24 hours.

Empty.

Let dry for 30 minutes.

Fill with wine within 24 hours.

## STORAGE

Store in a clean environment with 75% - 85% humidity.

Shelter from UV and an arid, dry environment.

## ISO 22000 CERTIFICATION

