

ORIGIN

Tight-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 TRADITION BARREL OFFERS SUBTLE NUANCES, FINE LONG STRUCTURE AND **PRESERVES THE FRESH ASPECT OF YOUR WINE. FOR LONG-TERM AGING.**

OPTIONS

- 1 Toasted heads - free
- 2 Custom laser marking - free
- 3 Wooden or silicon bung - free
- 4 36 month outdoor seasoning *
- 5 Black hoops *

* Options 4 and 5 are charged, for prices please contact your sales agent.



LIGHT

MEDIUM

MEDIUM LONG

MEDIUM PLUS

HEAVY

TOAST

SPECIFIC DETAILS FOR THE TRADITION BARREL

Volume in liter	Height in cm	Head diameter in cm	Bilge diameter in cm	Thickness in mm	Weight in kg	Galvanised hoops
225	95	55	70	22 ou 27	50 ou 55	6
228	88	60	74	27	55	6
300	98	65	80	27	70	8
400	105	70	86	27	80	8
500	110	77	95	29	85	8

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

