



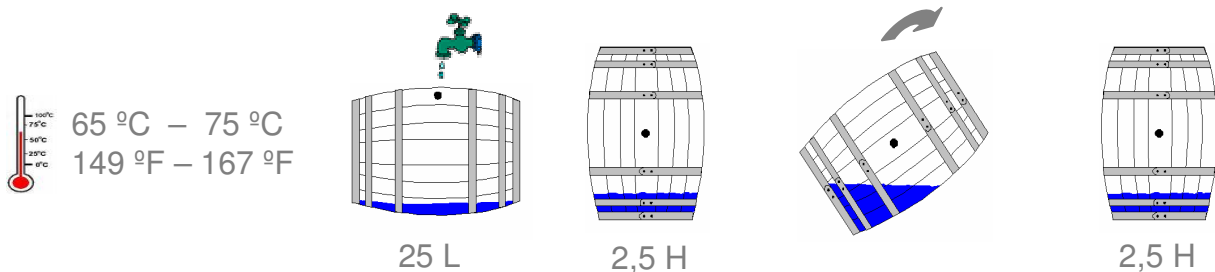
*l'homme le chêne et le feu*  
**Tonnellerie J.M. Gonçalves**

## How to use a New Barrels Como preparar barricas novas

### 1<sup>st</sup> Method/ Método 1 – Hot water/ Água quente

- 1) Fill the barrel with 25 litres of hot water and replace the bung.
- 2) Store the barrel vertically, on one head for 2,5 hours.
- 3) Turn the barrel onto the other head and leave for 2.5 hours.
- 4) Empty the barrel, rinse with clean water and allow to drain.

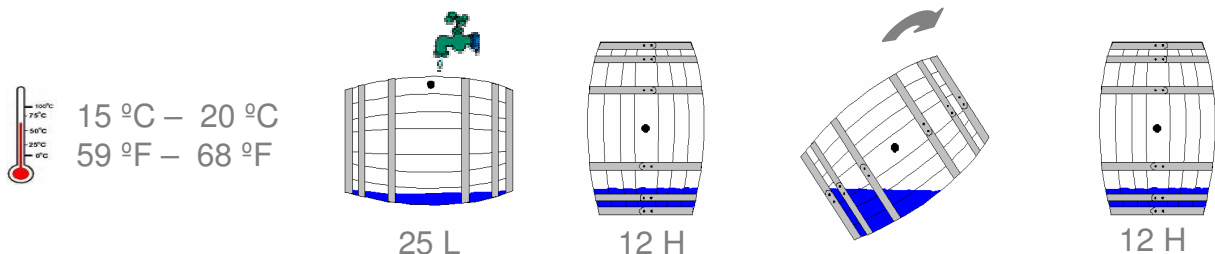
- 1) Introduzir 25 litros de água quente (65 – 75 °C) e colocar o batoque.
- 2) Deixar repousar 2,5 horas sobre o primeiro tampo.
- 3) Virar a barrica e deixar repousar outras 2 horas no outro fundo.
- 4) Verificar e despejar a barrica, aclarar com água limpa e deixar escorrer.



### 2<sup>st</sup> Method / Método 2 - Cold water / Água fria

- 1) Fill the barrel with 25 litres of cold water and replace the bung.
- 2) Store the barrel vertically, on its head for 12 hours.
- 3) Turn the barrel onto the other head, and leave for 12 hours.
- 4) Empty the barrel, rinse with clean water and allow to drain.

- 1) Introduzir 25 litros de água fria e colocar o batoque.
- 2) Deixar repousar 12 horas sobre o primeiro fundo.
- 3) Virar a barrica e deixar repousar outras 12 horas no outro fundo.
- 4) Verificar e despejar a barrica, aclarar com água limpa e deixar escorrer.



**NB:** Don't use chlorinated water. - Não utilizar água com cloro.

Leave the barrels in plastic film – Manter as barricas com o plástico filme

Store the barrels in an area with relative humidity > 70%. – Armazenar as barricas num local com humidade relativa > 70%.