



**Barriles la arboleda S.A. de C.V.**

**[www.barrileslaarboleda.com](http://www.barrileslaarboleda.com)**

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## Barrel Instructions

**Unpacking:** unpack the box and make sure you have received all the necessary pieces, like the spigot, bung, stand and oak barrel.

**REMINDER: Before you can use your barrel you should cure.**

**Place the valve or spigot:** It is important to make sure that the spigot is placed correctly on the barrel to avoid spaces for leaks. You can put the spigot by softly hitting the spigot so it can be the deepest part of the hole. You can also use banana fiber for additional packaging.

Once the spigot is placed successfully make sure that the pivot is facing the direction on the barrel and bung and the tip of the spigot is facing down.

✓ ***Clic here to see a video to demonstration (just Spanish for now):*** <https://www.youtube.com/watch?v=iSxoSBszbIw>

**Rinse:** With natural water you will need to rinse the inside of the barrel a couple of times to make sure there is no remaining residue left from the manufacturing process.

**Curing:** After the barrel has been cleaned from the inside the next step will be pouring hot water between 90-100 Celsius and with the 10% capacity of the barrel. The steam from the hot water will help close any possible leaks. After doing this process three times the next step will be to fill the barrel up to 50% of the total capacity and turn it on all its sides to evenly hydrate the wood. We recommend to turn every 2 hours.

It's very important to not leave the same water for more than 3 days, the reason why is because it can generate fungi that affects the flavor and qualities of the beverage.

### ✚ What do you need?

- Purified water (approximately 10 % of the total capacity of your oak barrel)
- A teapot or a pot.
- A plastic or ceramic jug (cannot be glass)
- A funnel. The tip entrance must be smaller than the barrel hole.

✚ **Instructions:** Place purified water in a pot or a kettle, then heat up the water until it reaches the boiling point. Once the water reaches the boiling point the next step will be to carefully fill the barrel with the hot water you can use a funnel to avoid dropping water and safely pour it in.

**REMINDER: Make sure that before you start filling the barrel with hot water that you have placed the barrel somewhere where it will not move.**

- With one hand you will be holding the container that currently has the hot water and with the other hand holding the funnel. Make sure to leave a small space between the funnel and the barrel to help the water flow. In the case of quantities above 2 liters it is recommended have another person assisting you in the process.
- Immediately after pouring the water in the barrel you must place the bung that way the steam inside the barrel generates pressure and will be able to help you see if there are any possible leaks. You can leave the water inside the barrel for 30 minutes then throw it away.

**REMINDER: You would need to repeat the process for at least 3 times and make sure that not a lot of time passes by each repetition. It is recommended to do this complete process on the same day.**

- Finally, you should place water inside your barrel with an estimated 50% of the total capacity of the barrel, that way it is easy to handle.

**REMINDER: You will need to turn the barrel every couple of hours to evenly hydrate it. If the leaks persist you can lengthen the time to allow them to seal, but it should not exceed a week without changing the water since it could generate fungus and/or bacteria inside. You can find more details about this topic in our blog [10 mistakes when using my wooden barrel](#). After this process is finished you can then remove the water and add your favorite liquor.**

- ✓ **Click here to see a video to demonstration (just Spanish for now):**

<https://www.youtube.com/watch?v=CRSqkp9USuE&t=42s>

**REMINDER: If in the last step you still had leaks don't worry, it is normal but with time the barrel will start to absorb the liquid and expand to avoid any further leaking.**

**Hydration:** Wooden barrels are designed to stay hydrated and be in a place which has a cool environment and little light, this type of environment helps the barrels stay moist. The best way to keep your barrel in good condition is to have it constantly filled with the beverage you would like to age inside your barrel, the other option would be to fill it with water but make sure to change the water every three days to avoid generating fungi inside the barrel.

The barrel should not be empty for more than 6 days otherwise the hoops will begin to loosen and open cracks between the staves and the lids which will cause leaking.

**Filling the barrel:** Once the barrel is clean, hydrated, and with the spigot placed and adjusted correctly, we can now place the liquor or spirit that we would to be aged.

**Aging:** When placing a distilled beverage or spirit inside the barrel, that is when the aging process begins, regular maintenance is required to keep the barrel hydrated.

- **White:** has not gone through the process of aging
- **Reposado:** from 2 months up to 12 months of aging inside the barrel
- **Añejo:** more than 12 months but less than 3 years of aging inside the barrel
- **Extra Añejo:** more than 36 months of aging.

#### ↓ Recommendations.

Although there is not an established rule, we recommend that you taste the liquor inside the barrel every two to three weeks to determine when it will be ready, once it has reached the desired aging time you can now drink your beverage and repeat the process.



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