

# USER ADVICE AND MAINTENANCE FOR LARGE FORMATS



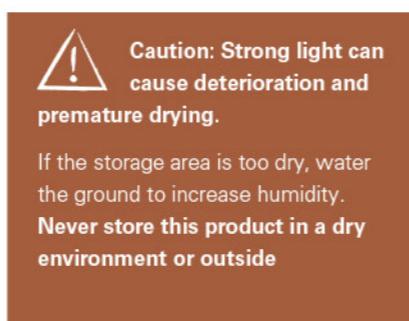
## STORAGE

If you need to store the product prior to use, follow these guidelines in order to reach its full potential and avoid deterioration. Wood is a living material and hence, fragile.

### A few precautions:

**Do not remove the packing material** only do so when preparing for definitive use

**Store at max** (20°C with humidity between 75-85 %).



## PREPARATION OF YOUR LARGE FORMAT

### 1 Seasoning

All our large formats are fully filled with water during 48h prior to shipment, nevertheless, **we advise you to fully fill the product with water, especially if it has been stored or shipped for long periods**. The process is called soaking up, it allows the wood to return to its initial state and stops any leakage. If you don't want to fill it with water, rinse thoroughly your large format before the first use. Only use clean, filtered water with no chlorine content. Do not let the water stagnate, and change it regularly during one week.

### 2 Rinsing Out

Use a soft brush. **Clean internal surfaces and rinse at low pressure** to eliminate impurities.

### 3 Draining

**Once drained**, the product is ready to be filled with wine.

## REGULAR MAINTENANCE

Always keep maturation and ageing vats and casks full in order to prolong their useful life and avoid deterioration. Remaining empty for too long may alter their mechanical qualities and maturation and ageing potential. Refill immediately after a thorough cleaning is completed.

### 1 Draining

Once the tank/cask is empty, **rinse it with fresh water and repeat the cleaning process**. Drain.

### 2 Storing empty

If the product has to be stored empty for a few weeks, **keep at max. 68 F with humidity 75 - 85%**.

### 3 Drying

After washing and rinsing, **the product needs to be air-dried** (a fan can be used) This drying step is essential to maintain the vessel sanitized.

In the meantime, make a visual inspection (for mold) and an olfactory inspection. Repeat the maintenance process as often as necessary.



**STEAM CLEANING:**  
While steam cleaning has benefits, precautions should be taken because its use can irreversibly damage your product:

No more than 1 minute per HL and 60 minutes maximum in all

Keep all valves, bung and door open during steaming

Do not close before the product has cooled down (risk of depressurization which would cause the staves, hoops and oak bottom to move)

Rinse with cold water and ventilate well before disinfecting with SO<sub>2</sub> gas or SO<sub>2</sub> solution and closing.

### ADVICES FOR A CAREFUL DRYING

**1**  
Open all taps, traps and doors to provide maximum ventilation.

**2**  
Use fans to circulate the air inside. During several days if necessary. This avoids undesirable mold, a TCA/TCP precursor.

**3**  
Close up carefully.

**4**  
When completely dry, sanitize the vessel by burning sulphur pellets inside, using 2 g of sulphur/ hectolitre

Please check with your oenologist the amount of sulphur to be used.

**5**  
sanitize the vessel on a regular, monthly basis.

## EXTERNAL MAINTENANCE

After two or three years, the hoops may need to be repainted and the staves varnished.

Large formats move in a workspace, they can be stained by wine. To remove a fresh stain, use a damp sponge, for an older dry stain, sand and apply cooper varnish.

There is a risk of condensation on the stainless-steel doors and lids (which is normal), a simple wipe of the regular cloth can avoid staining the wood definitively.



We recommend using products specially designed for the food and drinks industry. **Contact your local Tonnellerie Rousseau agent or representative for the product references, or their equivalent.**