



Wine barrel
filling and
storage protocol



CASK RECEIVING

GUIDELINES

- Verify that the delivered batch of barrels (quantity, cooperage) matches the order de-tails, and do so in the presence of the delivery driver.
- If any deterioration (physical damage, etc.) is observed and may have been caused during transport, it is essential to record specific written reservations on the delivery slip and report them to H&A as soon as possible.



After 48 hours, any claim not reported to H&A will no longer be eligible for carrier processing.

Delivery Check:

- 1 Remove the protective film and security tape,
- 2 Remove any SO₂ by rinsing (see Recommendations for the Use of Pre-Owned Bar-rels),
- 3 Check that no suspicious odors are present inside the barrels after the moisture has evaporated,
- 4 Ensure there are no foreign objects inside the barrel.

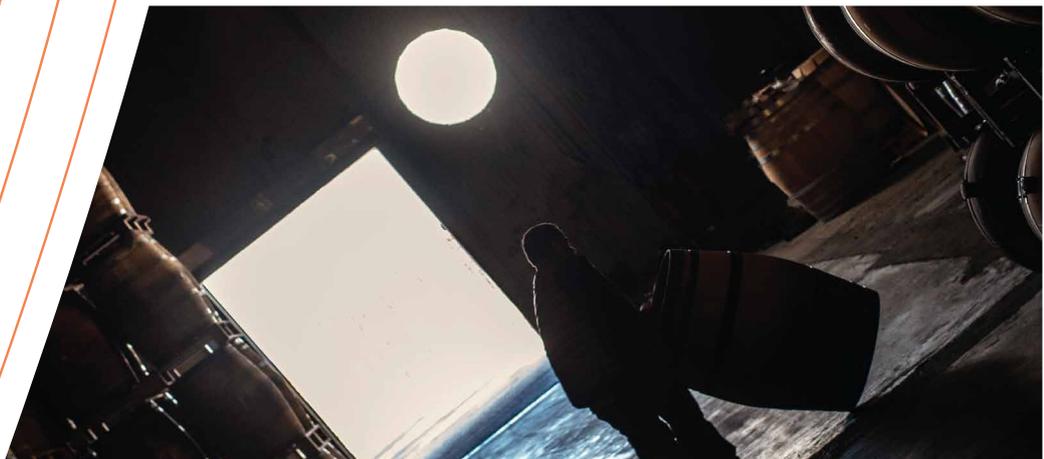
If suspicious odors remain after the humidity has evaporated, we recommend rinsing followed by steam treatment.



If odors persist, contact H&A. H&A's Quality Department ensures that each order meets customer expectations.



Any concern regarding the sanitary condition of the barrels must be reported to the Quality Department within 8 days. After this period, H&A cannot be held responsible for potential deviations or contamination.



RECOMMENDATIONS FOR THE USE OF PRE-OWNED BARRELS

H&A guarantees the origin, traceability, and inspection of all barrels.

The end user must follow the recommendations below before filling the barrels.

Transport and extended storage may lead to dehydration. Since wood is a living material, its moisture content may vary depending on conditions (heat, dry air, drafts).

Before use, it is recommended to perform a hydration/swelling procedure to ensure the quality of the barrels:

With Hot water:

- 1 Place the barrel vertically and pour 20 liters (approx. 5.3 gallons) of non-chlorinated hot water at 75–90 °C (167–194 °F) inside,
- 2 Replace the bung and shake for a few minutes to thoroughly moisten the interior,
- 3 Rest the barrel on one head for 4–12 hours,
- 4 Flip the barrel onto the opposite head for another 4–12 hours,
- 5 Drain the barrel with the bung facing downward.

If leaks persist, apply the cold-water hydration procedure.

With Cold water:



Place the barrel horizontally with the bung facing upward and fill it with non-chlorinated cold water,



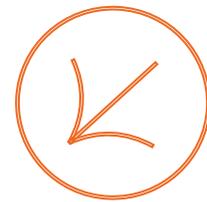
Replace the bung and leave it for 24–48 hours,



Drain the barrel with the bung facing downward.

If leaks persist beyond 24 hours, contact H&A.

If the barrels are not filled within 8 days of reception, the buyer is solely responsible for storage and maintenance conditions.



DELAYED USE

If the barrels are not used immediately after reception and must be stored for a longer period:

Store the barrels in a room with a temperature below 17 °C (62 °F) and relative humidity between 65–75%, without drafts,

1

Regularly check the SO₂ level,

2

Sulfur-wick the barrels with 5–10 g of sulfur every 3–4 weeks.

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