

1ST STEP: CURE THE BARREL

CURING THE BARREL

Before using your barrel, you MUST cure the barrel. Your barrel is made of wood and is sold empty so you need to swell the wood before use. This is the same concept as a wooden boat being used for the first time after being stored all winter.

- Start by rinsing out your barrel three or four times to get any wood debris out. You may see splintering behind the spigot hole, this is normal and then can be knocked out using any straight object.
- Insert the spigot on the front of the barrel and tighten **by hand** to secure the spigot (**do not use a hammer**).
- Fill your barrel full of HOT water keeping it full until any leaking ceases. This may appear instantaneous or as take as long as a week. **KEEP water in it for at least 24 hours.** Do not insert the bung during the curing process.
- After 24 hours of holding water, empty the barrel and let air dry no more than 2-4 hours before filling with alcohol.

AGING SPIRITS and COCKTAILS IN THE BARREL

- **When you first receive your Barrel, you should Cure the Barrel FIRST**
- **Pick your favorite drink** - This can be the most difficult decision you will have to make in the entire process. Once you start with one spirit or cocktail you will have to stay with that for the lifespan of the barrel. The flavor soaks into the wood so if you change spirits the 2nd spirit will pick up characteristics of the 1st spirit.
- **When mixing cocktails** – Do NOT mix in fruit juices or sodas in the cocktail. Mix the alcohol, bitters, simple syrup together and fill the barrel. They are great in the barrel and blend nicely in a very unique way.
- **Choosing a spirit** – a clear spirit will golden in the barrel as it takes on characteristics of the charring. Any spirit that has a cream to it such as Bailey's Irish Cream or Bourbon Crème's should NOT be aged in the barrel. Tequila we recommend adding 1 coffee bean and a half inch piece of a vanilla bean per liter with your favorite clear tequila. You will be amazed at the results. Dark rums also work great as the barrel will bring out notes of the fruits and nuts. Whiskey's, bourbon's, scotches are all great in the barrel as well. They have been previously barrel aged so you can purchase a younger version of your favorite spirit and let it age to the top shelf version in a fraction of the time frame.
- **Fill your barrel** - Set the barrel on its stand, now make sure the spigot is in the off position. This will be 180 degrees from the open position. Begin pouring your spirit or cocktail slowly into the barrel. When the barrel is full, place the bung in the barrel. With any remaining spirits that didn't make it in the barrel; save for use later to top off. This will be good to replace the Angel's Share. Make sure you filled the barrel at least 75% full when aging, the fuller the barrel the less air space for the Angel's.
- **Wait**
- The first time using the barrel you will want to taste it at about 14-18 days, to do so remove the bung to create airflow. After 14-18 days drink a small taste every 5-7 days. Then when you have it where you want it, pull it from the barrel and bottle it and start another batch. With proper care, following our directions, your barrel will last you 6-8 years.

AGING WINE IN THE BARREL

- **When you receive your Barrel, you should Cure the Barrel FIRST**
- **Pick your favorite type** - This can be the most difficult decision you will have to make in the entire process. Once you start with one type of wine (Chardonnay, Merlot, etc.) you will need to stick with it over the life of the barrel. Whatever your choice, we know it will be a great one. Make sure to steer clear of the sweet wines in the barrel as they are best left in the bottle.
- **Fill your barrel** - Set the barrel on its stand, now make sure the spigot is in the off position, which will be best at 180 degrees from the open position. Begin pouring your wine slowly into the barrel. When the barrel is full, place the bung back in the barrel. With any remaining spirits that didn't make it in the

barrel, make yourself a drink and go relax. Make sure you filled the barrel completely so that when you placed the bung you displaced a small amount of wine.

- **Wait**
- The first time using the barrel you will want to taste your wine at about 5-7 days, to do so remove the bung to create airflow. Once you do this you will not be able to close the wine back up. You will need to finish the wine in the barrel. Once empty refill and repeat the aging process. After every other use you will need to sterilize the barrel.
- For sterilizing instructions and items please visit our website at www.deepsouthbarrels.com

FOR THE CHEF/BAKER IN YOU

- **Not a drinker? Not a problem** – age an inexpensive balsamic vinegar and add coffee beans, blackberries, vanilla, orange peel, or more. Any combination that sounds good to you mix it up and let it go. You can also barrel age hot sauces or vanilla extract, even maple syrup. These things will darken up and get much richer in just a few weeks.

STORING THE BARREL

- If you do not plan to use the barrel for a period of time longer than a day or two, then it must be stored with water. Be sure to flush the water once a month to keep the barrel clean. This will ensure the barrel does not dry out.
- **Your barrel should never be empty.**
- If you do forget to store your barrel with water, you can try to re-cure the barrel. If the barrel doesn't seal, then it may be time to purchase a new Deep South Barrel.

RETURN POLICY

- If for any reason you are not happy with your purchase, you may return it within 90 days of initial delivery and receive a complete refund for the cost of the product. Original shipping will not be refunded.
- Barrels that have been used beyond the initial 90 days, or returned later than 90 days will not be refunded

MANUFACTURES LIMITED 2 YEAR WARRANTY - Purchaser's Name and Phone Number must be provided at time of purchase or warranty is voided

Barrels may be replaced under the following circumstances with photographic proof sent to customerservice@deepsouthbarrels.com

- Barrel's staves or head crack from normal pressure.
- Barrel will not seal after being properly cured upon initial use (depending on location of leak we reserve the right to send barrel wax first)
- Pin holes in wood of barrel

ADDITIONAL INFORMATION

Sometimes you might not be able to pour using the spigot when you go to taste from barrel. This is okay as the barrel may just be air-locked, remove the bung and try again. It should flow easily at that point.

You can find more information about your barrel online at deepsouthbarrels.com/faq

Please contact Deep South Barrels if you have any questions.

We have an ever-growing catalog of products! Visit us at www.deepsouthbarrels.com to check out the full line!

Be sure to follow us on Social Media for more updates and specials.



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