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## Allary Diamant Barrel

### ORIGIN

*Extra-tight grain oak from prestigious French forests.*

*Mr. Allary choses extra-fine wood lots for the Allary Diamant barrel. The strategic oak stacking allows a specifically adapted seasoning, for a minimum of 2 years.*

THE ALLARY DIAMANT BARREL IS RECOMMENDED FOR AGING WINE FOR 12 MONTHS AND MORE.

### OPTIONS

- 1 Toasted heads
- 2 Custom laser marking
- 3 Silicon bung
- 4 Chestnut hoops  
"Bordelaise Allary Diamant 22 mm" \*
- 5 Black hoops \*

\* Options 4 and 5 are charged, for prices please contact your sales representative.



Design : OVAIGO studio Bordeaux - Photos : Tonnellerie Allary - Didier Favre-Bertin.

TOAST

LIGHT  
MEDIUM  
ALPHA  
MEDIUM LONG  
MEDIUM PLUS  
HEAVY

## SPECIFIC DETAILS FOR THE ALLARY DIAMANT BARREL

Volume in liter	Height in cm	Head diameter in cm	Bilge diameter in cm	Thickness in mm	Weight in kg	Galvanised hoops
225	95	55	70	22 or 27	50 or 55	6
<b>Bordelaise</b>	95	55	70	22	50	6 - 8
228	88	60	74	27	55	6

### BEFORE USE

Remove the plastic wrap from the barrel.  
Remove the bung and fill the barrel with cold water, allow to stay for 24 hours. Empty the barrel.  
Let it drain for about 30 minutes.  
Fill the barrel with alcohol within 24 hours.

### STORAGE

If you do not wish to use the barrel immediately, do not remove the plastic wrap. Store the barrel away from the sun, wind, in a place with a humidity level comprised between 75% and 80%.

## ISO 22000 CERTIFICATION

