

ORIGIN

Medium-Grain French oak.

For optimal oak seasoning we stack each stave strategically (in a well ventilated manner) on clean pallets in our open air park. Here the hand selected oak is subjected to maturation in our unique micro climate for a minimum of 24 months.

FRENCH OAK VAT FOR FERMENTATION AND AGING.

OPTIONS

- 1 Stainless steel equipment 316L *
 - Trap door
 - Wine sample valve
 - Thermometer
 - Oval/Rectangle door
 - Clear draining tap valve
 - Complete draining
 - Cooling system
 - Filtering gate
- 2 The hoops can be painted in black, red or grey

* Option 1 is charged, for prices please contact your sales agent



TOAST

LIGHT

MEDIUM

SPECIFIC DETAILS FOR VAT *

| Volume in hl | Height in cm | Head diameter in cm | Bilge diameter in cm | Thickness in cm |
|--------------|--------------|---------------------|----------------------|-----------------|
| 10 | 120 | 115 | 133 | 4 |
| 15 | 135 | 126 | 147 | 4 |
| 20 | 150 | 138 | 160 | 4 |
| 25 | 156 | 147 | 171 | 4 |
| 30 | 163 | 157 | 183 | 4 |
| 35 | 175 | 165 | 193 | 4 |
| 40 | 185 | 170 | 198 | 4 |
| 50 | 200 | 186 | 220 | 5 |
| 60 | 215 | 194 | 225 | 5 |

| Volume in hl | Height in cm | Head diameter in cm | Bilge diameter in cm | Thickness in cm |
|--------------|--------------|---------------------|----------------------|-----------------|
| 65 | 220 | 195 | 230 | 5 |
| 70 | 225 | 202 | 235 | 5 |
| 80 | 230 | 210 | 245 | 5 |
| 90 | 240 | 220 | 255 | 5 |
| 100 | 250 | 231 | 268 | 5 |
| 120 | 260 | 245 | 285 | 5 |
| 130 | 265 | 252 | 293 | 5 |
| 150 | 280 | 263 | 306 | 5 |
| 200 | 310 | 284 | 330 | 5 |

* We offer custom made conical vats to fit the dimensions of a particular cellar

PREPARATION

Fill your Allary vat for 24 hours.
Empty and let dry.
Fill with wine within 24 hours.
For better hygiene keep the vat always full.

AFTER USE

Clean the vat with water pressure.
Dry for 2-3 days.
Sterilize with pulverized isopropyl alcohol or sulphur.
Avoid storing in a dry, arid environment.
Check monthly for appropriate levels of sulphur or pulverized isopropyl alcohol.

STORAGE

Store in a clean environment with 75% - 85% humidity.
Shelter from UV and an arid, dry environment.