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# Evolution Barrel

## 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 18 months.*

THE EVOLUTION BARREL OFFERS IMPACT, VOLUME, WEIGHT, STRUCTURE ENHANCING TANNIN AND **IS BEST FOR WINES WITH SHORTER AGING DURATION IN BARREL.**

## OPTIONS

- 1 Toasted heads - free
- 2 Custom laser marking - free
- 3 Wooden or silicon bung - free
- 4 Black hoops \*

\* Option 4 is charged, for prices please contact your sales agent.



MEDIUM

MEDIUM LONG

MEDIUM PLUS

HEAVY

TOAST

## SPECIFIC DETAILS FOR THE EVOLUTION 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	55	6
300	98	65	80	27	70	8

### PREPARATION

Fill your Allary barrel with cold water and soak for 24 hours.

Empty.

Let dry for 30 minutes.

Fill with wine within 24 hours.

### STORAGE

Store in a clean environment with 75% - 85% humidity.

Shelter from UV and an arid, dry environment.

## ISO 22000 CERTIFICATION

