



29, route de Cognac
17520 Archiac - FRANCE
T +33 (0)5 46 49 14 59 - F +33 (0)5 46 49 50 78
M contact@tonnellerie-allary.com

Prestige Barrel

ORIGIN

Extra Tight Grain 100% Tronçais 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.

THE PRESTIGE BARREL
IS RECOMMENDED FOR
**YOUR HIGHEST QUALITY
WINES AND SUITABLE FOR
LONG TERM AGING.**

A distinctive and noble cask that imparts richness and fine understated tannin.

OPTIONS

- 1 Toasted heads - free
- 2 Custom laser marking - free
- 3 Wooden or silicon bung - free
- 4 Chestnut hoops
"Bordelaise Prestige 22mm" *
- 5 Black hoops *

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



LIGHT

MEDIUM

MEDIUM LONG

MEDIUM PLUS

HEAVY

TOAST





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SPECIFIC DETAILS FOR THE PRESTIGE 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

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

