



RECEIPT, USE AND MAINTENANCE OF STONEWARE WINE JARS

Stoneware is a ceramic material characterized by excellent resistance to chemical or climatic aggression

COMPOSITION DU GRÈS AL₂O₃ : 18,2 %
SIO₂ : 68,18 %. FEO : 5,98 %
LES JARRES SONT FAÇONNÉES PAR JONCTION DE MOULES
TEMPÉRATURE DE CUISSON : 1300°C
DERRIÈRE LA CUISSON : POROSITÉ < 2,5 %

Check on delivery:



Attention: new national regulations of carriers and insurances!

At unloading and before the conveyor leaves, unpack the jar and check it from all angles by visual and olfactory inspection.

If the carrier is not inclined to wait for your inspection, you should refuse the goods, otherwise they are considered accepted by the consignee.

Handling precautions:

The Jars delivered on a circular stainless steel pallet will allow you to move them with a pallet truck. Some models are delivered on wooden pallets, or wooden boxes, or stainless steel supports.



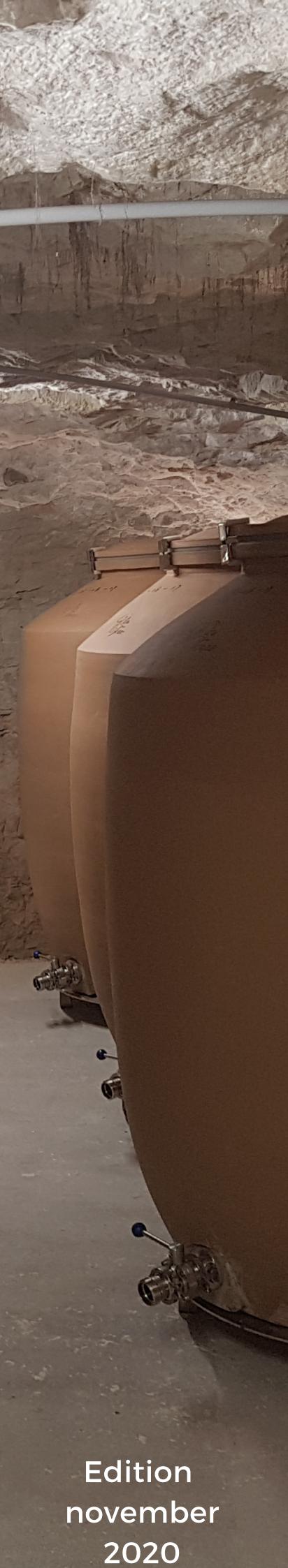
When moving your Jar, keep the square protection pallet. Always be 2 people with one holding the Jar. Do not move the jar when it is full.

Be careful not to place your jar on a plastic pallet, the strength of the plastic is insufficient!

Waterproofing of the Jar, special features for the stoneware lid:

It is imperative to check the waterproofness of the jar before use, once the lid is closed.





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Do not force the clamps to tighten on the cover, which could result in the ceramic breaking.

The stoneware cover has a bung hole in the centre of 50 mm (a silicone bung is suitable for closing, or the aseptic blown glass bung)

Commissioning after receipt of your new Jar:

Fill your jar until the valve overflows closed.

Place the 8 mm white silicone seal. Carefully position the cover, gradually tighten the closing hooks 1 to 1. Finish the impoundment up to the bung hole in the cover. You can complete the filling up to the glass bung, if you have one.

Leave it as it is for 3 days.

Check the bottom valve, the closing system and the entire jar for leaks.

We recommend that you clean the cover gasket thoroughly with a non-chlorinated product.

When filling the tank with water or wine, make sure that the Jar is flat and not on sloping ground. Otherwise the liquid pressure will be exerted on a preferential point that will generate, in the long run, a seepage at this precise location.

Location in the cellar:

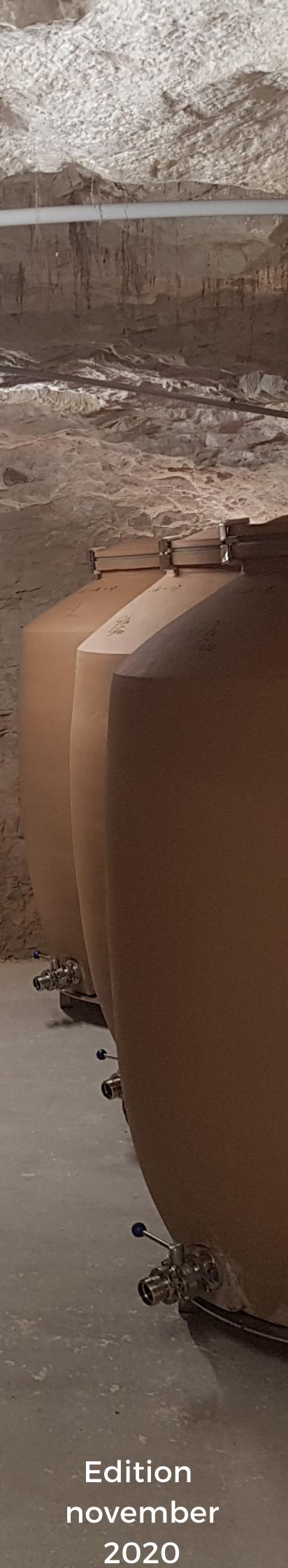
When making your wine (vinification and maturing) carefully place your Jar in the cellar:

- In a cool and sufficiently humid atmosphere** (no more than 18°C, at 70 - 80% relative humidity)
- Avoid placing your Jar in the passage, nor in draughts
- Ensure that the cellar atmosphere remains healthy (no foreign odours or contaminants).

*** The appearance of mould on the external surface of the Jar is possible and logical if the atmosphere of the cellar is humid. 70 to 80% relative humidity is recommended for the production and storage of your wines in Jar so as not to generate consumption that could harm the quality of your wines.*

Oenological monitoring:





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At the beginning of the ageing, watch the consumption which must be low. Remember regularly to maintain the level.

Monitor your ageing regularly. Depending on the grape variety(s), the nature of the grape, its concentration and your objectives, the wine will evolve over time. It is up to you to refine it and decide what action to take.

Cleaning the Jar:

As soon as it is emptied, the inside of the Jar must be cleaned, making sure to remove any deposits of must, lees, scale, etc... even in the less accessible parts of the Jar.

1) Water rinses

- at room temperature, and/or hot water karcher: Yes, but be careful: with a gradual increase in the water temperature, and without exceeding 65°C, otherwise the jar could break.



Attention also needs to be paid to Jars equipped with a stainless steel cover, whose coefficient of expansion at heat differs from that of stoneware, which can cause a fracture of the ceramic by thermal shock.

2) Descaling and removal of organic matter (organic acids, phenolic compounds, polysaccharides, polypeptides, etc...)

- Use of hydrogen peroxide* (H₂O₂) diluted in water (10% concentration): strong oxidant eliminating organic matter. Leave on for 20 minutes, brush and rinse thoroughly with clear, non-chlorinated water.

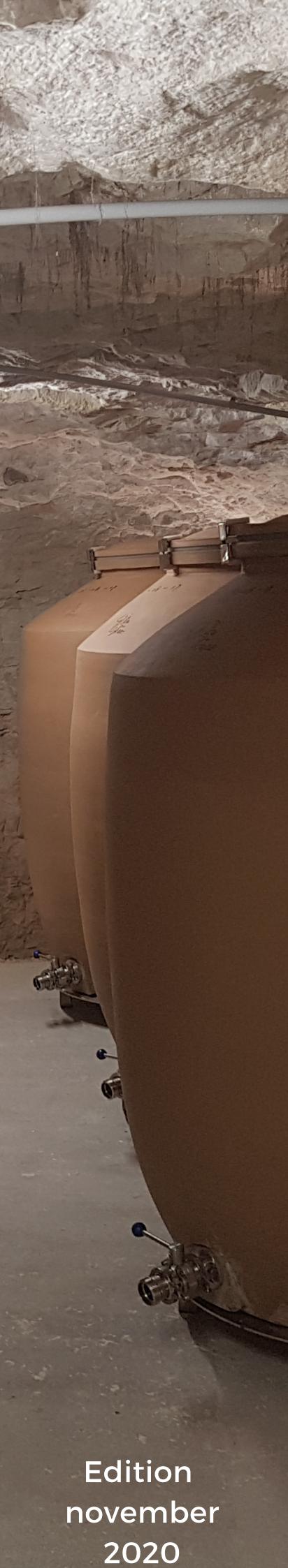
- Use of sodium bicarbonate* (1 part) + citric acid* (2 parts) at a concentration of 10%. For example, add 66 g of citric acid to 33 g of sodium bicarbonate and pour them into 1L of water and mix. The mixing of the powders is done dry.

* naturally biodegradable, not impacting on the environment.

Caution: We do not recommend the use of soda ash (NaOH), which can be corrosive even for stoneware in the long run.

3) Once rinsed, pH controlled, neutral and drained, your Jar can be refilled with must or wine.



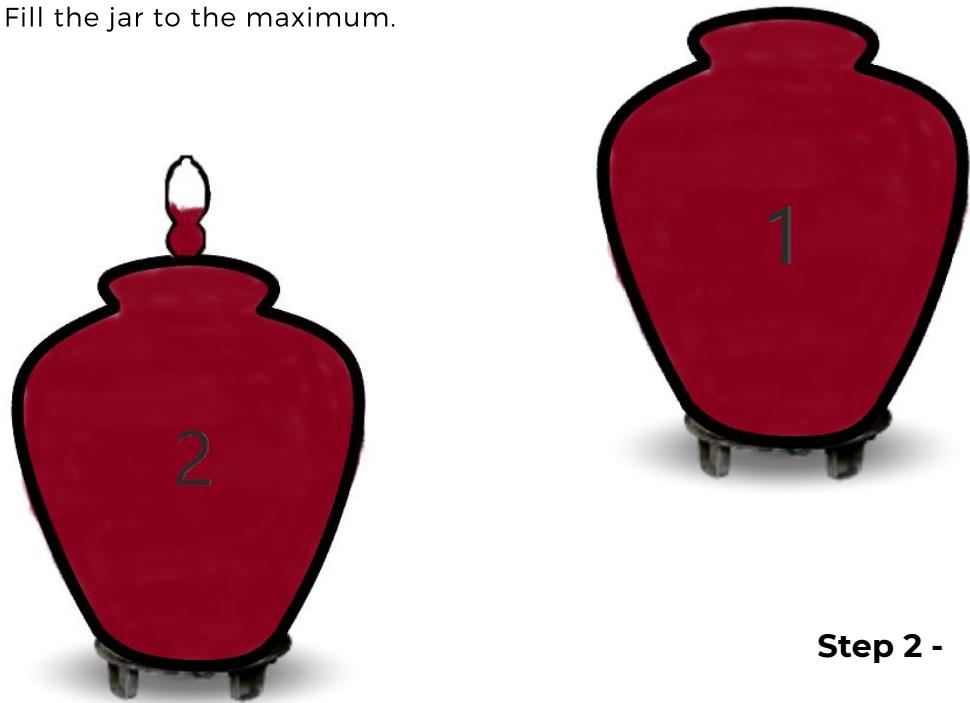


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To avoid the formation of air bubbles during filling:

Step 1 -

- Install the bunghole fixing system on the cover,
- Close the cover tightly
- Fill the jar to the maximum.



Step 2 -

- Install the aseptic bung on its support,
- Fill in the plug

Installation of your glass bung

1. Install the thickest seal in the hole in the cover, push it just flush with the bottom of the cover.

To do this, heat the joint between your hands to soften it a little, pinch it with your fingers and push it all the way into the hole.



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2. Fill your jar with wine to the maximum
3. Install and close the jar cover with the thick bung seal.
4. Complete the filling again through the bung seal to the bottom of the cover.
5. Insert the plug into the second thinnest seal.





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6. Install the bung on the cover by pushing down while turning it. The two seals come into contact and the waterproofing will be ensured by the insertion of the bung.



7. Finish filling (through the bunghole) with your wine just below half the glass balloon of the bunghole (belly part of the bunghole)

8. Pour a 10% SO₂ solution diluted by half into the bowl (receptacle at the top of the bung)

9. Position the bell so that the bung is covered.

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Storing your Jar:

If you plan to leave your Jar empty: then it is advisable to take certain precautions

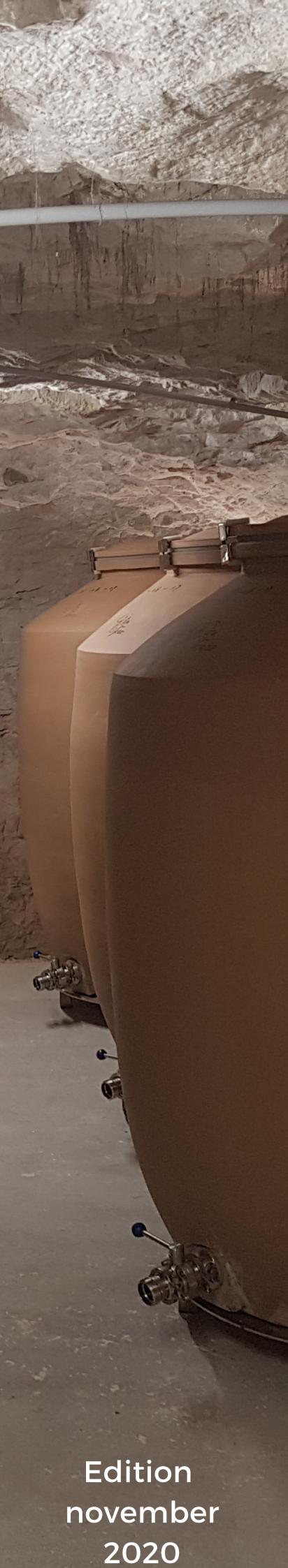
- After cleaning as seen above
- Drain it
- Place it in a dry place, never close it (cover removed)
- You can also place a permanent fan

Make sure that the atmosphere remains healthy, neutral, example of incompatible odours (TCA, TCP, no wet treated cardboard or wooden pallets, no hydrocarbons, etc...)

If the Jar remains empty for a while, repeat the cleaning procedure, then make a small impoundment of the Jar by also watering the outside walls before filling it with must or wine.

Like terracotta, porcelain, earthenware, glass... stoneware was born from the art of ceramics. Avoid any physical or thermal shock (too strong a temperature gradient in too short a time)





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NB: Vin et Terre ensures and certifies that its containers are in conformity with food contact. It encourages the user to ensure that his product complies with the maximum acceptable product limits defined in the appendices of the OIV International Code of Oenological Practices in force.



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We remain at your entire disposal to give you further information,

**All our best wishes for the success of your wines in
Jar**

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