Recept, use, and care of jars

Inspection on delivery

When unloading and BEFORE the carrier leaves, unpack the jar and check it from all angles by making a visual and olfactory examination. Before each delivery, you will receive an email from Vin et Terre with the procedure to follow when receiving your jar and any reservations you may have. Please, read it carefully.

! When you sign the delivery note without reservation, the jar is considered to be received in perfect condition !

Handling precautions

Our jars are delivered on a circular stainless steel pallet, so you can easily move them with a pallet truck.

When moving your Jar, **always be 2 to 3 people,** making smooth and slow movements.

! Never move your jar when it's full !

Putting into use

When filling the jar with water or wine, make sure that the jar is flat and not on a sloping floor. Otherwise, the pressure of the liquid will be exerted on a preferential point which will, in the long run, generate a sweating at this precise spot.

Sealing

! Expect 1 week of observation between receipt and use of your Jar !

It is imperative to check the jar for leaks before use, once the lid is closed. This is to ensure that no damage has occurred during transport that is invisible to the eye, and that all accessories are correctly placed.

We advise you to clean the silicone seal of the lid before use with a non-chlorinated product.

If your jar is provided with **an aseptic bung,** test the bung to ensure that it is properly tightened with the lid and that it is watertight.

To do so :

• Pour the water until it overflows along the outer walls to moisten the entire jar. Close the lid and finish filling via the installed glass bung if you have one.

• Check the tightness of all the accessories of your jar (valve, tap, bung), the closing system and the entire jar. If the water level in the jar has not lowered after 3 days, the jar is considered watertight. You can empty it of its water. If not, add more water to saturate the porosity of the jar. If it continues to consume, call +33 7 85 71 97 89.

Situation in the cellar

Now your jar is ready for the winemaking process (vinification and ageing). It must be carefully placed in the cellar :

- In a cool and sufficiently humid atmosphere ** (not more than 18°C, at 70-80% relative humidity).
- Avoid placing your jar in the passage, nor in draughts.
- Make sure that the atmosphere in the cellar remains healthy (no contaminating odours).

** *The appearance of mould on the outer surface of the jar is possible and logical if the atmosphere in the cellar is humid. 70 to 80% relative humidity is recommended for the elaboration and conservation of your wines in the jar in order to minimize wine losses which could harm the quality of your wines.*

Cleaning the Jar

As soon as the jar is empty, the inside must be cleaned. Make sure to remove any deposits of must, lees, scale, etc., even in the least accessible parts of the jar.

Water rinses

At room temperature, and/or hot water high pressure cleaner. Attention with a gradual increase in water temperature (maximum 65°).

! Avoid thermal shock !

Also be careful not to run the high pressure cleaner around the stainless steel parts as this is the most sensitive part. Stainless steel has a different coefficient of expansion than ceramic, which can cause cracks or splits.

Descaling and removal of organic matter in less accessible corners.

Use of hydrogen peroxide* diluted in water (10% concentration) : a strong oxidant that eliminates organic matter, it will clean and remove stains. Leave for 20 minutes, brush and rinse thoroughly with clear, non-chlorinated water.

Use sodium bicarbonate* (1 part) + **citric acid** * (2 parts) at a concentration of 10%. The powders are mixed dry and will descale.

Apply with a sprayer, leave for 20 minutes, brush and rinse thoroughly with clean water

Bicarbonate has the advantage of absorbing bad smells, while sodium citrate is a sequestering agent. This combination with hot water will get rid of scale and prevent the development of mould.

** naturally biodegradable, non-impacting on the enviroment*

Caution : we do not recommend the use of soda ash (NaOH) which can be corrosive in the long run.

Storing your jar

If you plan to leave your Jar empty, certain precautions should be taken :

- After thorough cleaning and rinsing as described above : drain and dry.
- Place it in a dry place, but never close it (lid on, bung hole and valve open).
- Ensure that the atmosphere remains healthy, neutral, free of incompatible odours (TCA, TCP, no wet treated cardboard or wooden pallets, no hydrocarbons, etc.).

If you have any doubts about the hygiene of your jar, you can burn a sulfur disk as you would an oak barrel. Make sure that the jar is not wet when you do so, to avoid the production of sulphuric acid !