



REMOVING & REPLACING BARREL HEADS

REMOVING THE HEAD

We recommend removing the back head, in order to keep the front head intact for aesthetic purposes in the cellar.



REQUIRED EQUIPMENT

- Hoop driver
- Hammer
- Pen
- Pliers



STAGE #1

- If working with many barrels, number each head and body to be able to piece them together.
- Put alignment lines between the head and bung stave.



STAGE #2

- Sketch the hoops' location with a pen.





STAGE #3

- With pliers, remove the hoopnails.



STAGE #4

- Loosen the header and quarter hoops with hammer and hoop driver.
- Remove both hoops completely.
- Flatten the inside of the hoop where the hoopnails were. This will prevent the hoops from tearing up the staves when they are put back on the barrel.



STAGE #5

- Loosen the bilge hoop with the hammer and hoop driver, without removing it.
- Loosen bilge hoop a little, and remove the head.



STAGE #6

- Tighten the bilge and quarter hoop with hammer and hoop driver.
- To tighten the head hoop, we recommend not striking directly on the hoop (risk of breaking the bevelled edge), and using a piece of oak as protection.



REPLACING THE HEAD



REQUIRED EQUIPMENT

- Hoop driver
- Hammer
- Flour paste: flour and dechlorinated, sterile water
- Point to put flour paste in the croze



STAGE #1

- Ratio of flour to water to prepare the paste:
→ 1L of water to 2lbs of flour (this quantity need to be adjusted to reach the right texture: not sticky, not dry)
- Prepare the flour paste:
 - put the flour in a clean and chlorine-free container
 - put water gradually until you get the good texture



STAGE #2

Put flour paste in croze with the point. Make sure there are no gaps.



* Please note: for kosher barrels, use ENOPLASTICO Special® instead of flour.
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STAGE #3

- Loosen header and quarter with hammer and hoop driver.
- Remove both hoops completely.



STAGE #4

Loosen the bilge hoop with hammer and hoop driver, without removing it.



STAGE #5

- Take the head with the same number as the one of the body.
- Place yourself in front of bung stave.



STAGE #6

Put the head edge in the croze of the bung stave, making sure that:

- The number of the head is outside the barrel
- Alignment lines (made during head removing) are lined up.





STAGE #8

- Pull the head up, and keep it there by pressing on the opposite stave.
- Strike with the hammer on the bilge hoop to tighten staves around the head.
- Tap head with hammer shaft. Begin at 9:00 and finish at 3:00, moving clockwise.



STAGE #9

- Tighten bilge hoop and quarter with the hammer and hoop driver.
- To tighten the header hoop, we recommend not to strike directly on the hoop (risk of breaking the bevelled edge), and using a piece of oak as protection.



STAGE #10

Remove the excess flour paste, if necessary.



HEADS STORAGE

- We recommend storing heads in cellar to avoid drying out.
- Make sure to protect inner faces, which will be later in contact with wine: Put them on a clean surface, ideally by pairs, inner face to inner face.

ANY QUESTIONS OR FOR ASSISTANCE, PLEASE CONTACT
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