



American White Oak is used in the production of barrels because Oakwood breaths, which is an important part of the maturing process, as a result some evaporation (oxidation) is unavoidable, This is often referred to as “The Angels share” this oxidizing process is an essential part of imparting flavour and aromas into your alcohol.

The amount of evaporation can vary depending on your local conditions. Ensure that you have followed the sealing instructions and that your barrel is 100% waterlogged to minimize absorption and evaporation. **The bung must be kept in at all times to maintain a vacuum.** Extreme hot or cold temperatures, or lack of humidity will impact on your level of evaporation therefore it is recommended that you position your barrel away from direct sunlight, heaters or air-conditioning cooling systems.

The viscosity of each wine or spirit varies, therefore the levels of evaporation that you experience may vary.

It is recommended that you taste your alcohol monthly to monitor the taste, at which point you can **check and replace any evaporation** to ensure that the content of your barrel never falls below 50% capacity, this will also routinely release any excess gas build up. A piece of dowel can be cut to size, and marked to create your own dipping stick. Once you achieve your desired taste it is recommended that you decant your barrel into a decanter bottle and begin the next batch, this will prevent the flavour moving past your desired taste, and will also prevent further evaporation (often referred to as The Angels Share)