



Tequila Barrels

How do I take care of my barrel?

The best way to care for your barrel is to keep it from drying out. When you are not aging anything, keep water in the barrel at all times. Barrels should always be stored full with spirits or water. Keep the barrel away from the elements (humidity, dryness, AC vents blowing cold air into it, the sun's rays, rain), keep your barrel indoors and if possible store in cool damp conditions.

I left my barrel dry for an extended time. Now it leaks, what should I do?

Submerge the barrel in water for a couple of days. After it's been submerged, dry the exterior with a towel and fill it with water to see if it continues to leak. If you can't stop the leaking, cut in half and use as planter.

How long do I age tequila?

Taste your tequila every week and once aged to your taste, start drinking or move it to a glass bottle to stop the aging process. Five years is the recommended maximum for aging. Keep in mind that because the porous nature of an oak barrel and because tequila is distilled with water, some levels of evaporation will occur.

Do smaller barrels age tequila faster than larger barrels?

Yes, due to the greater surface or contact area ration, small size barrels will age 5 to 10 times faster than your standard 55 gallon (208 liters) barrel. These means that one month in a small barrel will produce the equivalent aging to 1 to 1 1/2 years in a full size barrel.