

OAK BARREL FOR FERMENTATION OF RED WINES, DEMI-MUID, 600 LITERS



Gross price:
26 290 €

Net price:
21 374 €

French oak barrel for fermenting red wines, demi-muid, 600 liters. The barrel can be rotated around its axis, which in effect allows for gentle mixing of its contents. Upper hatch with a diameter of 220 mm made of stainless steel with a fermentation valve.

The set includes:

- stand, with rollers and a brake for rotating the barrel. Stand made of steel, painted,
- 3 mixing fins made of AISI316L stainless steel, mounted in the middle of the barrel,
- stainless steel strainer to prevent clogging of the drain valve.