

# VINLIGNA

## CARE INSTRUCTIONS BARRIQUE CUTTING BOARD



### Contact

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Congratulations on your handmade cutting board! This unique piece was crafted from old barrique barrels that were previously used to age wine. Made in the Rhineland-Palatinate Region (Germany), each cutting board is one of a kind with its own special history.

**Material:**

- Wood: oak wood from recycled barrique barrels
- Origin: barrique barrels from renowned wine regions, prepared and processed in Alsenz (Rhineland-Palatinate, Germany)

**Special features:**

- Unique appearance: The structure and colouring of the wood reflect the influence of the wine, making each board unique. As the cutting board is made of natural wood, the colour, grain and texture may vary. These natural differences are not flaws, but underline the uniqueness of each VINLIGNA product.
- Sustainability: By reusing barrique barrels, each cutting board contributes to the optimal use of all wood components and gives the high-quality oak wood a second life.

**Instructions for use:**

1. Before first use: Wipe the board with a soft, damp cloth and leave to dry.
2. Cleaning: Clean with warm water after use. The board should not be placed in the dishwasher, as this may damage the wood.
3. Drying: Allow the board to dry upright to ensure even ventilation and prevent deformation.
4. Care: Rub the cutting board with a food-safe oil (e.g. linseed oil) about once a month to nourish the wood and ensure its lifespan.

The cutting board is ideal for cutting bread, fruit, vegetables and a lot more.

Avoid contact with hot pots or pans, as extreme heat can damage the wood.

If you have any questions about the care or use of your cutting board, please do not hesitate to contact us. Thank you for choosing a piece that combines history, sustainability and craftsmanship!