

winesave™

for keeping opened wine... perfectly



winesave.

INTRODUCTION

- winesave™ stores argon gas under pressure which when dispensed into an open bottle preserves the wine by forming an inert barrier that stops spoilage from oxygen, without affecting the characteristics of the wine.
- Argon is inert. That means it has no effect on anything it comes in contact with. And since it is much heavier than air, it falls down and lays across the surface of the wine, forming a barrier between the wine and the air.
- Our unique winesave™ can is designed with precision technology and is a breakthrough solution to delivering professional results from a convenient pack.



Official Wine
Preservation System
for the Ultimate
Parker in Asia Event featuring
Robert Parker Jr.
May, 2010

PRODUCT FEATURES

