

wine shield[®]

(US & AUS
PATENTS)

FACT SHEET

ANSWERS TO COMMONLY ASKED QUESTIONS ABOUT WINE SHIELD

- What is Wine Shield?** Wine Shield is a patent-protected, trademarked wine preservation product that keeps wine fresh in the bottle for up to 5 days. Tested at Napa-based ETS Laboratories to show sulphur dioxide (SO₂) reduction (oxidation) through application of Wine Shield.
- How does Wine Shield work?** Wine Shield is inserted through the neck of the bottle with an easy-to-use “spear” (included), coming to rest on top of the balance of wine. Wine Shield acts as a floating lid on the surface until the wine is consumed, and can then be discarded with the empty bottle. Wine Shield is recyclable and is intended for one-time use.
- Is there a precedent for the Wine Shield concept?** Wine Shield is similar to the preservation method used by a growing number of vintners when keeping wine fresh in the wine tank. Known as the “flex system,” it employs “floating lids” which drop down with the volume of wine in the wine tank.
- Is Wine Shield safe to use?** Wine Shield is completely safe to use. It is made from 100% FDA-approved, food contact-safe material. Wine Shield is also 100% BPA free. Wine Shield does not alter the taste or nose of wine. There is no leaching with Wine Shield.
- How can Wine Shield help a by-the-glass sales environment?** Wine Shield allows by-the-glass (BTG) wine establishments (bars, restaurants, and tasting rooms) to offer a greater variety and more premium and ultra-premium bottles for BTG sales, knowing that the wine will retain its freshness for up to 5 days. As most retail wine sales environments experience wine wastage of 5%-15%, Wine Shield will pay for itself immediately — it helps retailers pour through bottles to the last drop, cutting down waste to near 0%!
- How is Wine Shield better than an Enomatic[®] system?** Wine Shield is the best entry-level wine preservation system on the market, particularly when compared to the \$20,000 (approx.) cost of an Enomatic[®] machine. It is (1) easy to use; (2) helps retail wine environments maximize profits; (3) costs less; and (4) takes far less space while doing the exact same function.
- Is Wine Shield better than a wine pump?** Wine Shield is superior to all wine pumps, which simply do not work effectively. Wine pumps pull the aromatics/volatiles out of the wine as they are actuated. The seals are not strong and the vacuum is typically gone within a day, allowing oxygen to denigrate the wine within hours of pumping. It is widely acknowledged that a wine pump is the least effective preservation method.
- Is Wine Shield better than argon gas systems?** Argon gas systems do create a barrier on the top of the wine, due to the fact that argon is 1.5 times heavier than air. However, when wine is poured, the argon is transferred into the glass, which is then potentially consumed by the drinker. Argon gas is an asphyxiant. In addition, many argon gas canisters are not 100% argon; some contain nitrogen which alters the taste of wine. Some marketed as “pure” gas are not pure at all; they also include oxygen, which is the enemy of all wine.
- Does Wine Shield fit all wine bottles?** Wine Shield perfectly fits approximately 85% of all wine bottles on the market. Smaller-format bottles are also supported because Wine Shield includes a fringe cut along its circumference to accommodate narrower designs. Large-format bottles are also supported, because only a limited amount of wine is exposed to oxygen when a Wine Shield is inserted.

FROM THE SOURCE LLC - PRIME DISTRIBUTOR
8628 SCARSDALE DRIVE LAS VEGAS, NV 89117

310-219-6021 • 866-341-2659 FAX WWW.WINESKIN.NET ORDERS@WINESKIN.NET