



Quality Guaranteed Argon or Nitrogen Gas Preservation

Color, taste and structure make each wine unique.

Unfortunately, opening a bottle starts a natural decay process, known as oxidation, common to any food element in contact with oxygen. Generally, this phenomenon is due to the development of micro flora, protein decay and enzymatic reactions.

Enomatic has developed a revolutionary inert gas preservation system which dramatically reduces and/or eliminates oxidation and the development of micro organisms.

Lab analysis, by Consorzio del Marchio Storico del Gallo Nero (San Casciano in Val di Pesa, Florence), shown in the graphics below, underlines the reliability of Enomatic systems: no deterioration appeared even 20 days after opening the bottle.



These tests were conducted using 99.99% Food Grade Nitrogen.

FOR BETTER RESULTS TRY ARGON

After additional testing, it has been determined that argon gas is more effective at preserving wine under enomatic™ wine serving systems. With a heavier molecular weight, argon gently layers the wine inside the bottle and will keep it unaltered for 24 days or longer. Argon has also been proven more effective for use with more delicate wine varietals including Pinot Noir and Zinfandel.

Enomatic wine serving system™ can use either **Argon** gas or 99.99% food grade **Nitrogen**.

Rinaldini Distribution, Inc. recommends the use of Argon gas versus Nitrogen.

NOTE: Gas Cylinders are not supplied by Rinaldini Distribution, Inc. They can be obtained from national suppliers: Praxair or Airgas. Please contact a supplier near you to find out availability, costs and delivery arrangements.

Rinaldini Distribution, Inc.

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