



the winemaker's friend

The Preserver Can is indeed the winemaker's friend. Now you can preserve your barrel samples immediately after drawing, and every time after pouring a tasting from a sample bottle!

Barrel samples can now be kept in excellent condition - no more sample wastage due to oxidation - as good as when drawn from the barrel or tank. All you have to do after drawing a sample or pouring a taste to sample is administer a one second *pffffffft* into the bottle, put the lid back on and store. Make sure not to subject sample bottle to unnecessary shaking as this would brake the Argon gas layer and break the preservation "seal"

Used in conjunction with a winesense *Preserver* installed in your tasting room **the Preserver Can will last you forever!** How would that be possible? The Preservers we install for wine cellars and tasting rooms come with a dual purpose nozzle. Not only are you able to keep opened tasting room stock in perfect condition and reduce wastage here due to oxidation, you can also refill your Preserver Can using the tasting room Preserver

What's more - your tasting room customers can get into the good habit of preserving opened bottles of wine at home using the Preserver Can. Your tasting room can now sell Preserver Cans carrying your cellar logo for (wholesale price to cellars complete with own label =)

The Preserver Can not only becomes another branding opportunity for cellars. It also serves as a loyalty tool rewarding returning customers to your tasting room with a **free gas refill**. The cost of gas is sufficiently inexpensive to invest in building ongoing customers relationships

In one winemaker's words "**... since using the Preserver there's no more pouring oxidized hard work down the drain.**"

We trust you too will become a good friend of the Preserver. It's worth every *pfffft*.

 **winesense**
Preserver Can