

1

**Hardware** Use only wine-certified 304-grade Stainless Steel (No 303-grade steel or Beer Parts!)

To prevent oxygen permeation, **use non-oxidizing “flavorlock” tubing**



2

A **combination of 75% Nitrogen / 25% CO<sub>2</sub>**, AKA Beverage Gas or “Guinness Gas”, ensures that the wine tastes exactly as the winemaker intended, from the first pour to the last glass.



3

**Storage** Store kegs along with other cased goods

**Recommended Dispensing Temperatures**

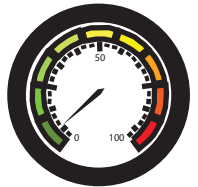
40 - 45° for **Whites**

55 - 60° for **Reds**



4

We recommend you keep the pressure gauge reading somewhere between **4 - 10 PSI**



5

Each cleaning cycle includes a **caustic wash and a citric acid wash**  
Cleaning Frequency - **every 3 months, or change of product**



6

**Once wine is kegged** it is suggested that the keg be shipped to an account within 12-18 months.

**Once wine is tapped** it stays fresh up to 6 weeks.

