



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% CO₂**, 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

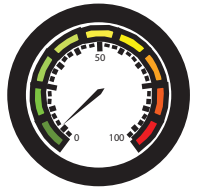
40 - 45° for **Whites**

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.

