

## KEGGED WINES: BASIC GUIDELINES & BEST-PRACTICES



- A gas blend of 75% Nitrogen, 25% CO2 (Guinness gas) should be used to push.
- Regulator should be set at only 4-10 lbs. PSI from gas tank to the keg.
- Faucets and fixtures should be 304 grade or higher stainless steel.
- Food grade oxygen barrier tubing (Flavourlock or Flexmaster) should be used from keg to faucet.
- Lines should be rinsed, cleaned with caustic solution, water rinsed, and cleaned with acid solution, then water rinse. This should be done every 3 months (minimum) or upon product change on line.
- If wine is only liquid dispensed through a specific line, cleaning of said line(s) can be done every 3 months or at product change. Beer lines should be cleaned bi-weekly.
- Kegs should be at serving temperature before being tapped.
- Faucets should be cleaned every 2 weeks.
- Recommended serving temps for kegged wines:
  - Sparkling and whites 38-45°F. The Perfect Bubbly and lighter bodied whites like Pinot Grigio should be on the cooler end, fuller bodied whites like chardonnay and rosé wines should be on the warmer end of that range.
  - Reds should be 55-60°F.



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