



Kegged wine offers superior, long-lasting freshness (up to 3 months) by preventing oxidation, as no air contacts the wine during dispensing. This eco-friendly, cost-effective, and efficient system reduces waste and carbon emissions by up to 96% while improving service speed and reducing storage space by 85%.

KEY BENEFITS OF KEGGED WINES:

- **Maximum Freshness:** Because the wine is sealed in a container with inert gas (typically Nitrogen/CO2 "Guinness gas"), it remains fresh for 4 to 12 weeks after tapping, ensuring the last glass is as good as the first.
- **Sustainability:** Kegs eliminate the need for bottles, corks, labels, and cardboard, significantly reducing carbon footprints, waste, and energy consumption. Kegs are recyclable/disposable. No deposit or return required.
- **Operational Efficiency:** Restaurants save on labor (no opening bottles) and reduce waste from oxidation by up to 10%.
- **Cost-Effective:** Kegs reduce wine costs, storage space, and transportation expenses. Our 20L kegs (approx. \$200) result in a \$0.295 per-ounce cost.
- **Perfect Quality:** Kegs prevent "cork taint" and ensure the wine is served at the ideal, consistent temperature.
- **Seamless Integration:** Adding wine to your draft system requires minimal (if any) adjustment:
 - Pushed with "Guinness Gas" Nitrogen/CO2 blend.
 - Must have food grade tubing from keg to faucet (ex: Flavourlock, or Flexmaster).
 - Faucets and fixtures should be 304 grade (of higher) stainless steel.
 - Uses Standard Sankey US D style coupler.
 - PSI to keg should be 4-7 lbs psi (lower than beer)
 - Controlled with regulator to keg.



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