

little wine™ systems

everyday pleasures simple, compact, affordable, usable wine conservation

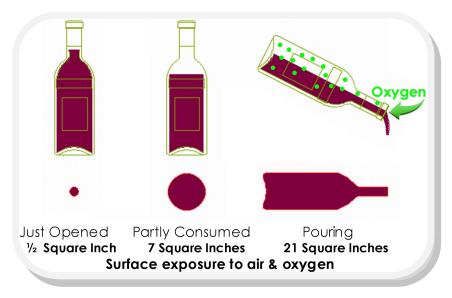
\$299.00 for Single Bottle setup

Complete with Regulator & Refillable Gas

\$395.00 for Tandem setup shown above — wine & glass excluded!

Gas Systems vs. spray cans & vacuum

Normal air is a mix containing 20% oxygen - O2. Oxygen is a very active element that interacts with finished wines to strip them of subtle tastes. Ultimately, it will change the wine's character completely. The process begins when the bottle is first opened as air contacts the liquid surface allowing oxygen molecules to adhere, then, be absorbed into the wine. Each time the bottle is poured using vacuum and spray can 'preservation' methods, more and more Oxygen is not only absorbed, but is mixed deeper into solution causing increasingly rapid oxidation.



- With little wine™ as well as traditional gas preservation systems¹, dispensing Bottle Heads go into the opened bottle right after opening. Atmospheric exposure to oxygen is the negligible 1/2 square inch surface area.
- Spray and vacuum systems expose wine to as much as 42 times the amount
 of oxygen at the surface—while repeated pouring agitation assures thorough blending. With these treatments high O2 exposure is unavoidable.

ProWine Products – SouthShore Studio 473 W. 22nd St., Holland, MI 49423 616-494-0100

¹ Traditional inert gas preservation systems referenced include WineKeeper, NitroTap, Enomatic, By The Glass, Cruvinet, WineSaver, Vinotemp, OZ Winebars, and n2Vin - with all due respect to their manufacturers' and distributors' trademarks. **little wine and its gas management methods are Patent Pending.**

little wine systems

little wineTM is an everyday system intended for anyone who just want to pour a good glass of wine with minimal commotion. The Basic Single-Bottle Power Pack, complete with compact, low-cost gas supply, can provide preservation and service of a <u>bottle per week for a full year.</u> For cold whites, just set the bottle and small cylinder in your refrigerator's condiment tray. For more bottles, just connect more bottle heads!

Flexibility. High performance. Low cost.







LW1— Single Bottle Kit

LW2—Tandem Bottle Kit

LW1 is the basic building block of the little wine system to which additional bottles can easily be added. LW2 is pre-kitted as a tandem bottle setup.

(glasses and bottles in photos are not included-shown for scale and utility only)

Compact

- The small gas supplies shown can protect and dispense over 4 cases of
 wing.
- The system scarcely takes up any more bar space that ordinary bottles do.
- little wine™ can be used inside existing chillers, refrigerators, or deep-wells.

Economical

- \$299.00 for the Single Bottle Starter Kit
- \$395.00 for the Tandem Bottle Kit
- \$96.00 per additional bottle—connection fittings included
- Ultra-low operating costs range from 1-cent to 25-cents per bottle.
- Can be connected to commercial bulk gas supplies.

Elegantly Simple

- Gas losses associated with traditional inert gas wine equipment are eliminated.
- Use is easy and intuitive.
- Quickly adjusts for standard and tall bottles.
- Operation is virtually goof-proof.

little wine's design departs from all other gas preservation systems. It's simplified gas management design is patent-pending.





Fingertip Pouring

LW1 (minus bottle & glass)

Standard little wine™ Configuration Prices

<u>LW1</u>	Complete, single bottle setup	\$299.00
LW2	Complete, tandem bottle setup	\$395.00
	Add a Little More?	
LW3	Additional Bottle Head & Connector Fitting	\$96.00
LW4	Expansion Manifold - specify 3-7 bottle add-on	\$18.00
SSA	SodaStream® adapter for LW2 (cylinders not included)	\$58.00
	Commercial Configuration Options	
HPR	Nitrogen or Argon (high pressure) regulator assembly	\$118.00
LPR	LP Regulator (low pressure) to tap 3/8" co2 soda/beer supply	\$26.00
LW4	Expansion Manifold - 3-7 bottle add-on	\$18.00
SR4-S	4-Bottle Speed Rail set (does not include gas components)	\$690.00
	Replacement Parts	
NC2	Night Cap replacement set (2 pieces)	\$1.00

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