

SmartBarrel®

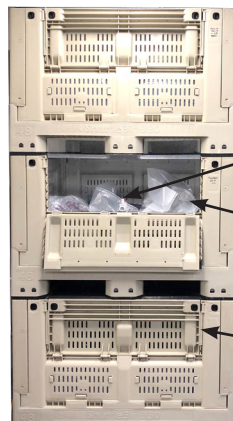
Advanced Wine Storage technology



No headspace, No topping, Partial fill

No cleaning, Single-use liner

Micro-oxygenation optional



\$129 Dip Tube

\$50 each Liner

Aspirator \$350 only one required
IBC/Macrobin not included.



IBC up to 330 gallon, High and Low Oxygen Permeability

USED BARREL
Cut your old barrel, insert a
liner and dip tube
use it as Smartbarrel



\$129 Dip Tube

\$25 each Liner

Aspirator \$350 only one required
Barrel/drum not included.

Liner-in-barrel storage up to 60 gallon

Made in USA, in stock now



A REVOLUTION IN WINEMAKING

www.GOfermentor.com

877 377 5359

SmartBarrel

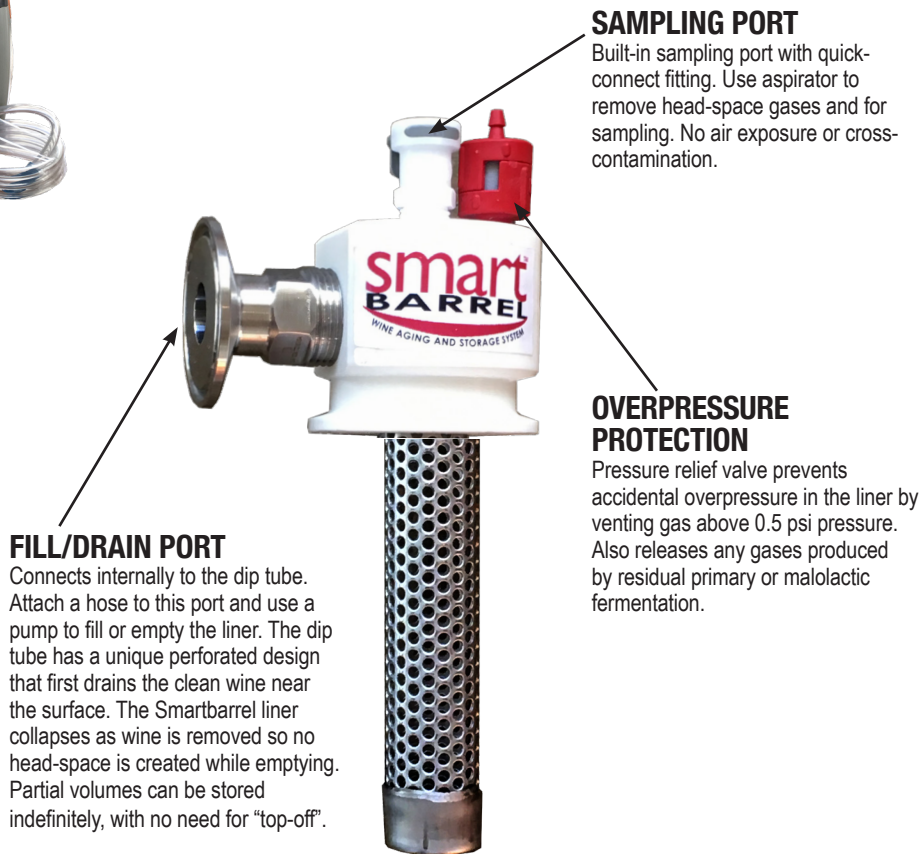
Store your wine without oxidation. No topping required.

SmartBarrel Dip tube
+
SmartBarrel Liner
+
IBC or used Wood Barrel or Drum
(you provide)

SmartBarrel Dip Tube



ASPIRATOR & SAMPLER
\$350
Pulls a vacuum,
only one required
for several containers.



SAMPLING PORT

Built-in sampling port with quick-connect fitting. Use aspirator to remove head-space gases and for sampling. No air exposure or cross-contamination.

OVERPRESSURE PROTECTION

Pressure relief valve prevents accidental overpressure in the liner by venting gas above 0.5 psi pressure. Also releases any gases produced by residual primary or malolactic fermentation.

FILL/DRAIN PORT

Connects internally to the dip tube. Attach a hose to this port and use a pump to fill or empty the liner. The dip tube has a unique perforated design that first drains the clean wine near the surface. The Smartbarrel liner collapses as wine is removed so no head-space is created while emptying. Partial volumes can be stored indefinitely, with no need for "top-off".

TO FILL – connect pump to fill with wine and vacuum out any head-space.

TO EMPTY – connect pump and pump wine out.

YOU CANNOT SIPHON THE WINE OUT SINCE THERE WILL BE A VACUUM IN THE LINER

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US patent 9,260,682 9,611,452 9,802,805
France 1461410 Australia 2014268161. Other patents pending.