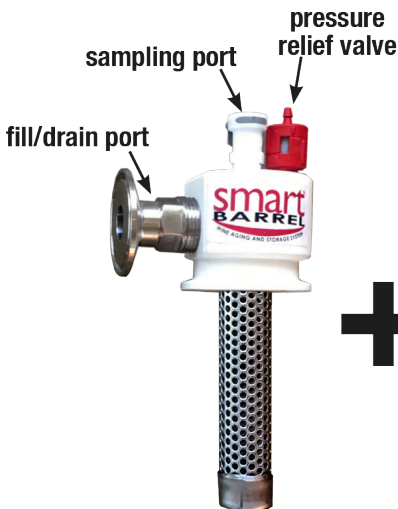


Eliminate Breakdown Cooperage



SmartBarrel[®]

Wine Storage System



**Patented
Diptube
\$129**

+



**60 & 330
Gallon Liners
\$22.50 to \$60/liner**



**Aspirator
\$350**

Patented diptube - No headspace, No topping

Store partial volumes - dispense as needed

Low cost single-use liners - no cleaning

Use IBC or macrobin for 330 gal liners

Use plastic drum for 60 gal liners

Low O₂ permeability - store up to 24 months

Vacuum sampler/aspirator - no wine thief

www.GOfermentor.com
877 377 5359



GO
fermentor
A REVOLUTION IN WINE-MAKING

SmartBarrel

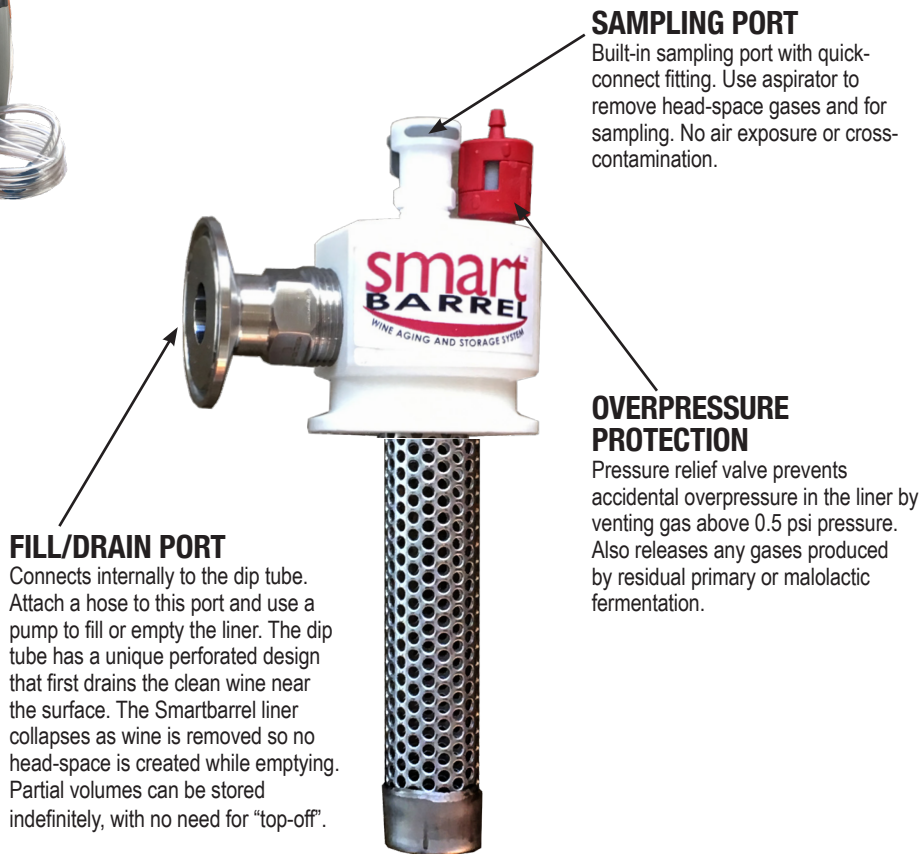
Store your wine without oxidation. No topping required.

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.