



Your Wine Could Be Better

Seriously. Your wine is good, but it could be better.

How?

Alcohol balance in wine is nonlinear. A flight of the same wine, alcohol adjusted and blended in increments of 0.1% by volume, will have a few good wines scattered among a bunch of inferior wines.

Who Says?

Both novices and wine professionals pick out the same wines from these flights the vast majority of the time. So, your peers AND your customers say so--and they are in agreement.

No, It's Not Just "Hot".

High alcohol wine can taste "hot." Reducing the alcohol can take the edge off, but it doesn't always make a better wine. It might seem thin or harsh, or aromatically deficient. Merely reducing alcohol may not make your wine better. Unless you get lucky. Do you feel lucky?

"I Don't Manipulate My Wine"

Understandable in a climate where vendors offer to squeeze, boil, vacuum, spin, strip essences, and do many other scary sounding things to your wine. But Mavrik's process is just a proprietary membrane allowing a little alcohol, and nothing else, to gently seep out of your wine.

Prove It!

Over a decade ago, a client--Napa Cab retailing for 100s of dollars--challenged us to create a way to dial in alcohol precision without doing violence to their wine. Soon, they, and their friends, were giving us the entire lot to process because there was absolutely no harm done. Too good to be true? You wouldn't be the first to think so.

Try it, You'll Like it

Send us a sample of wine and we will reduce the alcohol and help you build a flight. You pick one of the Goldilocks wines in the flight and we turn the entire lot into that jewel. You'll also see first hand why our clients conclude there is simply no collateral damage.

What We Need

- 9 liters of wine (1 case of 750ml or equivalent)
- A few days turnaround
- You blend a tasting flight with our guidance
- You taste and choose the target alcohol for the blend



For more information, contact Mavrik at 707.320.0672 or visit Mavrikna.com