



LIQUID NITROGEN DOSING

CHALLENGE

- Purge oxygen from empty bottles
- Purge oxygen from headspace
- Maintain bouquet, color, and flavor
- Extend shelf life

SOLUTION

Wine quality is indicated by its bouquet, color, and flavor. Reducing oxygen in the headspace helps preserve these qualities. No matter your closure preference, by adding just a drop of liquid nitrogen to a filled bottle, or pre-inerting an empty bottle, O₂ can be purged and shelf life extended.

HOW LIQUID NITROGEN DOSING WORKS

- A small, precise droplet of Liquid Nitrogen is dispensed into a bottle
- The LN₂ vaporizes, expanding to fill the headspace
- To inert the headspace, the vapor must be allowed to expand and push out O₂ before capping or corking
- Pre-inerting an empty container with a large dose allows filling into a Nitrogen rich atmosphere, helping to reduce O₂

ADVANTAGES OF USING LIQUID NITROGEN

- Nitrogen is inert—will not react with product
- Versatile—can be used in many different packaging applications
- 78% of atmosphere is Nitrogen—readily available and safe