



Bubbler for Barrel 0,5 and 1 liter

Bubbler for Tank 0,5 and 1 liter

Technical Data:

During the stage in the barrel, the wine volume can reduce due to:

- Evaporation phenomena
- Decrease in temperature
- Liquid absorption of the wood

When the wine volume inside the barrel decrease, the space is occupied by air which causes the oxidation and the development of aerobic microorganisms. Therefore, the barrels are frequently filled with the same wine to keep its always full and air free.

However, the wine volume can also increase as a result an increasing temperature. To prevent the excess wine from overflowing or removed from the bung is used the bubbler.

The bubbler contains a little quantity of the same wine present in the barrel. When the volume is reduced, part of the wine descends to the barrel. When it increases the fluids returns to the bubbler.

Instructions:

The bubbler can be installed in the a barrel or in a top cover of a tank.

Put the wine in the bubbler until the correct level as indicated.

Close the top cover of bubbler until to stay sealed.

Put water on outsider the cover to not allows air entrance on inside.

When it necessary add wine in the bubbler, keeps the barrel always full.

This equipment is essential to avoid wine under flor or even worst, the wine sour.