

OUR RESTAURANT PARTNERS*

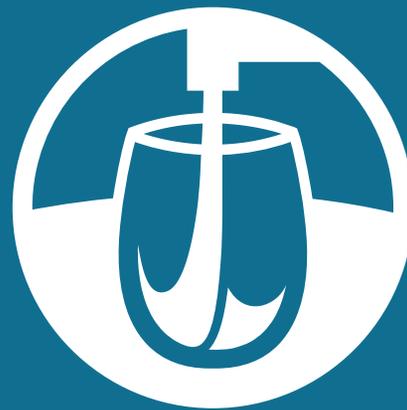


OUR WINERY PARTNERS*



*For a complete list, please visit www.freshtap.com

Interested in learning more?
Visit www.freshtap.com



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FreshTAP: a smarter, fresher, friendlier glass of wine



SMARTER



FRESHER



FRIENDLIER

Wine-On-Tap from stainless steel kegs eliminates spoilage, streamlines efficiencies and increases profits.

Wine will never spoil due to oxidation and will no longer be wasted due to breakage or corked bottles. Serving wine-on-tap from stainless steel kegs ensures the guest enjoys a fresh glass of wine, every time. Thanks to this, wine by-the-glass sales typically increase 10%. Cost savings on labour by eliminating the need to stock bottles, handle recycling, and gassing bottles; thereby increasing overall efficiencies.

Wine-On-Tap means a perfect pour every time, for any length of time, exactly the way the winemaker intended.

Wine poured from a FreshTAP stainless steel keg is constantly held under the gentle pressure of an inert gas, preserving the wine perfectly for 6-8 months once tapped and preventing any oxidation. A stainless steel keg replicates the exact environment wine is stored in a winery, in stainless steel wine tanks. Therefore, winemakers are confident their carefully crafted wines are always kept in their natural state. Wine stored in stainless steel kegs stays in its perfect state indefinitely. Each 19.5L wine keg contains the equivalent of 26 (750ml) bottles, or approximately 130 five-ounce glasses. The 130th glass will be as fresh as the first.

Wine-On-Tap, an environmentally friendly way to enjoy wine-by-the-glass.

Wine in stainless steel kegs eliminates the need for bottles, labels, corks/capsules and cardboard cases from ever needing to be manufactured and eventually ending up as waste. A full FreshTAP keg weighs 30% less than the bottled equivalent, therefore reducing the overall carbon footprint of shipping.