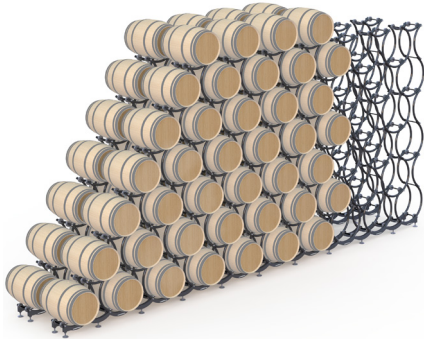




OXO<sup>®</sup>  
LINE

WINE

## OXO Wine 1



**Awarded the Vinitech Gold Trophy for Innovation, OXO Wine 1 is distinguished by its aesthetic qualities, capability and functionality.**

This structure has all of the benefits of OXO Spirit 1, but adds a satin black coating and individual rollers upon which the barrels rest.

Thus, it is very easy to rotate full barrels to re-suspend lees without oxidation, and to empty barrels to collect lees after racking or to drain after washing. OXO Wine1 remains to this day a unique product adapted to the elevage of white and red wines.

Barrel type: 225 L, 228 L, 300 L, 350 L, 400 L, 500 L

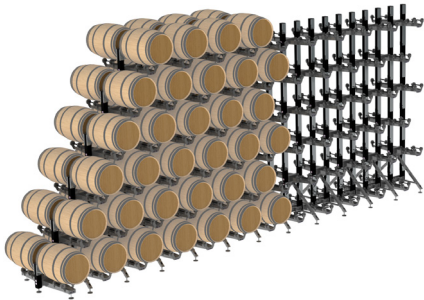
### Bung height according to the number of levels (m)

|        | 2    | 3    | 4    | 5    | 6    | 7    |
|--------|------|------|------|------|------|------|
| 225 ST | 1,50 | 2,18 | 2,85 | 3,52 | 4,20 | 4,86 |
| 228 ST | 1,59 | 2,31 | 3,03 | 3,74 | 4,45 | 5,17 |
| 300 ST | 1,66 | 2,40 | 3,14 | 3,88 |      |      |
| 350 ST | 1,77 | 2,55 | 3,33 | 4,12 |      |      |
| 400 ST | 1,86 | 2,69 | 3,52 | 4,35 |      |      |
| 500 ST | 2,04 | 2,94 |      |      |      |      |

### Horizontal spacing (m)

| 225 ST | 228 ST | 300 ST | 350 ST | 400 ST | 500 ST |
|--------|--------|--------|--------|--------|--------|
| 0,94   | 0,99   | 1,02   | 1,07   | 1,12   | 1,19   |

## OXO Wine 2



In addition to the functionalities of OXOwine1, OXOwine2 allows all that is possible to imagine. Individual handling of full or empty barrels regardless of location in the stack, manual or electric barrel rotation for lees stirring or Vinification Integrale® barrel fermentations; mechanized racking via esquive, storing barrels in curved rows...

OXO Wine 2 is the result of 15 years of research and is unequalled, both for its quality of manufacturing as well as the functionality it offers.

Barrel type: 225 L, 228 L, 300 L, 350 L, 400 L, 500 L, 600 L

### Bung height according to the number of levels (m)

|        | 2    | 3    | 4    | 5    | 6    | 7    |
|--------|------|------|------|------|------|------|
| 225 ST | 1,73 | 2,49 | 3,24 | 4,01 | 4,77 | 5,53 |
| 228 ST | 1,76 | 2,53 | 3,29 | 4,05 | 4,82 | 5,58 |
| 300 ST | 1,85 | 2,65 | 3,48 | 4,3  |      |      |
| 350 ST | 1,89 | 2,73 | 3,56 |      |      |      |
| 400 ST | 1,98 | 2,84 | 3,7  |      |      |      |
| 500 ST | 2,15 | 3,1  | 4,05 |      |      |      |
| 600 ST | 2,38 | 3,45 |      |      |      |      |

### Horizontal spacing (m)

| 225 ST | 228 ST | 300 ST | 350 ST | 400 ST | 500 ST | 600 ST |
|--------|--------|--------|--------|--------|--------|--------|
| 0,87   | 0,87   | 0,90   | 1,00   | 1,05   | 1,10   | 1,23   |

## Upgraded functionalities

|                                                                                    |                            |                                                                                                                                                                     |
|------------------------------------------------------------------------------------|----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|   | Filling                    | Is done in place using traditional tools.                                                                                                                           |
|   | Topping                    | Is done easily with any number of devices. With minimal effort, the barrel can be rotated slightly on its rollers so that the bung is on the side, if desired.      |
|   | Lees stirring              | Can be carried out rapidly with a simple rotation without opening the barrel and without oxidation.                                                                 |
|   | Cleaning                   | After racking, rinsing is accomplished while the barrel remains in place. For deep cleaning, a rotational cleaning wand developed specifically for OXOline is used. |
|   | Drip Drying                | The barrel may be rotated so that the bunghole is facing down to allow for drip drying into an optional stainless steel pan.                                        |
|   | Removal Without Unstacking | Each barrel is independent and easily accessible.                                                                                                                   |
|  | Tasting                    | Easy sampling at the bung.                                                                                                                                          |

## Options

|                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>OXO Wine 1</b> <ul style="list-style-type: none"><li>• Straight stacking</li><li>• Pyramid stacking</li><li>• Galvanized finish</li><li>• 8 Rollers for rotating 500L puncheons</li><li>• Rotation block</li><li>• Catwalks</li></ul> | <b>OXO Wine 2</b> <ul style="list-style-type: none"><li>• Straight stacking</li><li>• Pyramid stacking</li><li>• Galvanized finish</li><li>• Stainless steel</li><li>• Motorized rotation</li><li>• Customizable color</li><li>• Rotation lock</li><li>• 8 rollers for rotating 500L puncheons</li></ul> |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## Accessories

- |                                                                                                                                                                                         |                                                               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|
| <ul style="list-style-type: none"><li>• Minilift or Superlift (empty barrel handling)</li><li>• OXOlift</li><li>• Drain bins</li><li>• Expandable bung</li><li>• Racking cane</li></ul> | <ul style="list-style-type: none"><li>• Washing rod</li></ul> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|



## A flexible and aesthetic solution

OXOline® is a flexible and aesthetic solution: the structure is scalable and customizable.

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## Improve the quality of your wines

OXOline® helps to improve the quality of your wines: barrel operations are quick and easy, with simple access to each barrel, allowing rigorous monitoring during aging.

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## Improved safety

OXOline® guarantees reliability and safety: the structure and handling accessories are guaranteed to CE standards for 5 years.

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