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Bar Amigos ® proudly presents the latest innovation in aerating wine

Tuesday 26 April, 2016

The <u>Bar Amigos ® premium wine aerator</u>, with its globally patented innovative triple action design, provides a quick and easy method of allowing your wine to breathe properly before drinking.

It is widely known that wine tastes better when it is given time to breathe but what if you do not have the luxury of time? This gadget is perfect for wines that typically require longer to decant and if that is time you do not have, then this tool is definitely for you.

Experts that have tested this product found that the Bar Amigos ® Premium Wine Aerator provides significant aeration compared to other methods.

The first stage of the triple action technology involves pouring your wine over the non-spill umbrella plate and watching it fan out to expose the liquid to as much air as possible. Stage two is when the wine is filtered through the drizzle stopper plate which helps the process of softening tannins. The third, and most crucial, stage is the funnelling. As the wine goes through the stopper plate, air is also drawn through. It is this interaction with air which causes the wine to bubble resulting in the final stage of oxygenation. You cannot only see this amazing device working, you can actually hear the process for yourself as the wine goes through the aerator sucking in air and giving it a real burst of oxygen.

Although typically used by sommeliers, restaurants and wine connoisseurs at wine tasting events, it is suitable for anyone who enjoys wine. Individual customer feedback has centred around the stylish Bar Amigos ® premium wine aerator including its own display stand being the talking point at parties with everyone wanting to give this amazing device a go.

Colin Betteridge, Director and owner of Bar Amigos ®, a CKB Ltd ® group company brand, said "there really is no more waiting as the three stage technology behind this aerator makes your wine taste as good as it ever will. Anyone who enjoys drinking wine will now enjoy it even more and our product offers not only improved aromatics but also an enhanced mineral character to your wine. Furthermore, every premium wine aerator comes with our no fuss Bar Amigos ® Lifetime Guarantee."

This dishwasher safe FDA certified professional item is made from top quality food grade AS material and is in stock now.

END

Kirsty Betteridge, Company Secretary

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S next generation Wine Aerator wides a quick and easy method of wing your wine to breathe property and devicing

triple action aeration allows you to antly enjoy your wines. You no longer d to decant and wait for your wine to since

his Wine Aerator ensures that the flavour every glass of wine is smoother, and hows the individual characteristics and roma of the wine to be maximised.









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Additional Assets:

http://www.baramigos.co.uk/eng/bar-amigos-wine-aerator-patented-triple-action-decanting-tool.html http://www.baramigoswholesale.co.uk/bar-amigos-premium-wine-aerator-99-p.asp

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