

How it works and why you should use **The Gas Getter**



1. **The Gas Getter** is powered by 65 PSI of compressed air. It creates a powerful vacuum that removes up to 60% of the gases generated in freshly fermented wine, while standard agitation methods only remove up to 10%.
2. The only hands on labor is attaching the stoppers to the carboys and turning on your compressor. **Set it and forget it.**
3. For the U-Vintner, since **The Gas Getter** does all the gas removal work, your employees are free to do other chores like cleaning fermenter primaries and waiting on customers thus **saving hours of labor costs.**
4. After vacuum degassing there is a dramatic change for the better to the wine itself. One major benefit to the wine from using **The Gas Getter** is:
 - Smells and tastes like wine that has aged over a year or more because the carbon dioxide content has gone from a “supersaturated” state of **1350 mg/liter** to a “saturated” state of **only 500 mg/liter**. When tasting properly degassed young wine there is not enough CO₂ to make carbonic acid on your tongue or in your nasal passages, so the tastes and aromas of your wine juices can emerge.
5. Many wines can be degassed, cleared, and bottled in as little as 21 days after casting the yeast which for U-Vintners means less warehousing space and your customers are getting great wine sooner. **Gas Getter users are literally winning wine tasting event medals by the dozen.**
6. Try **The Gas Getter** for yourself. See the time decrease and taste the increase quality. **The Gas Getter – Set it and forget it.**

“We are the next big thing”