



Keep Wine Alive

Standing Central Vacuum

Vinfinity is the only wine preservation system where the vacuum is always on and applying it to an open bottle simply requires opening a valve to it. We call this a Standing Central Vacuum, which is the essence of our most important patent. Vinfinit can apply an ideal vacuum to an open bottle in less than two seconds and can be installed at multiple locations, which makes practical to use after every pour even in large, busy operations. Every other system available requires that a vacuum be created on demand by hand or by turning on a pump. It makes it difficult to create a consistently high vacuum level, takes several times longer to apply and can only be used by one person at a time. They are impractical to use after every pour and are typically used at the end of the night only, which is not nearly as effective as vacuuming after every pour.

FlashVacuum

Vinfinity applies a high vacuum to an open bottle so quickly that it evaporates a minute amount of wine instantaneously, which takes up volume and allows a much greater amount of air to be removed. What remains is mostly wine vapor and very little air. Because the process is done by a sudden pressure drop at room temperature, the remaining wine is not damaged. The process is clearly visible by the sudden formation of a cloud inside the bottle that quickly recondenses and disappears.