

Glastender.



Opening a wine bottle exposes it to oxygen in the air, which leads to change in color and aroma over time.

This usually leads to wine being unsevable after being open for **ONLY 3 days**.

The Vinfinity® System uses the method of vacuum preservation to keep bottled wine in **PRISTINE CONDITION** for up to **3 WEEKS!**

[Click for Product Video](#)

[Click for Product Brochure](#)



1. One or more vacuum guns can be positioned wherever desired to maximize efficiency.

2. The Central vacuum unit is conveniently located inside a cabinet within your underbar.

3. Widely available Vacu-Vin® stoppers are used to keep the bottles sealed.

