



CORAVIN VINITAS™ FAQs:

How does Vinitas™ work?

Coravin Vinitas™ is a revolutionary small-footprint device that transfers wine into smaller consumables. It preserves Sample Bottles for up to 12 months of preservation, allowing businesses an easier and more sustainable method to meet the growing consumer demand to taste a wine before making a purchase.

How many Sample Bottles per hour?

Presently, the device is capable of handling approximately 90-150 Sample Bottles per hour. We offer a range of Bottle Adapters designed to accommodate fractionalization, from one to six bottles at a time, as well as large formats and wine kegs.

What are the environmental benefits to Vinitas™?

There are so many advantages to consider! First off, businesses no longer have to ship full-size bottles to a re-bottling facility and then back again to be sent out to clients and customers. The cut to a business's carbon footprint will be significant.

Then there are the Sample Bottles we supply. These are made from soda lime glass which is 100% recyclable. Our capping material is made of aluminum, which is also recyclable.

Then there is the sheer question of waste. Businesses can send out up to seven Sample Bottles per 750ml bottle for trade sampling, avoiding unnecessary waste.

What was the thought/idea behind the Vinitas™ System?

During the early days of the pandemic, we recognized the need for a self-use fractionalization device that could preserve wine samples for extended periods. We saw an opportunity for our customers to send these preserved samples to their trade customers and consumers whom they couldn't meet face-to-face. Since then, we have continued to observe a challenge in the wine industry to engage with a younger consumer audience who have a wide range of options to choose from. Coravin Vinitas™ was developed to address these needs and is primed to change the way the world can experience wine.

How does the Vinitas™ System benefit Coravin's winery/business partners?

With Coravin Vinitas™, wineries, retailers, trade partners, and hospitality businesses can conveniently sample and fractionalize any bottle on-site, eliminating the need to ship full-size bottles when only a taste is required. This not only ensures the highest quality experience for businesses and consumers but also eliminates the need for fast consumption, maintains quality control, and reduces sample and shipping budgets.

How long did it take to create the Vinitas™ System and the testing process?

Coravin spent more than 18 months building and testing the Coravin Vinitas™ with wineries, retailers, and wine schools around the world including Napa Valley Wine Academy, Langton's, Ceretto, Château Montelena, ONX, Alkina, Stéphane Derenoncourt of Domaine de l'A, Château Haut Bailly, Tooth & Nail Wine Co., Benom, Clos Solene, Claudio Martins Wine Advisor, Justin Leone, and more. The testing results conducted by Coravin in-house and third-party labs revealed up to 12 months of preservation.

Prove that you can reduce your carbon footprint:

Rebottling: Since businesses can create Sample Bottles on-site, this eliminates the need to ship wine out in bulk to a secondary location to be rebottled and then shipped back.

Sales Sampling: Wineries frequently send full 750ml bottles of wine for trade appointments, especially for virtual or no-see meetings. By shipping 100ml Sample Bottles that weigh significantly less than standard bottles, we not only reduce the carbon footprint associated with shipping but also eliminate waste.

For more information: www.coravinvinitas.com