

## The Amazing Wine Perfector™



Test for yourself this truly unique product. Simply pour off a glass, place your bottle of red wine on the the Wine Perfector coaster for 30 minutes and compare. (taste the 'treated' wine first before before your palate is covered with tannin)! The treated wine from the bottle will have a better nose, with a richer, smoother taste, revealing luscious layers of fruit flavour.

Wines, due to their varied characteristics, will show subtle to quite remarkable difference when treated with the Wine Perfector. The more tannin the more dramatic the difference.

The same results as if you had aged the wine in your climate controlled cellar for years.

Now that you know what to expect, simply place your opened bottle of wine on the Wine Perfector before serving and voilà. Your wine is ready to pour and enjoy. You will also improve the flavour of port, sherry, brandy, cognac and other barrel aged spirits.