



How to Use Repour

Repour is activated by removing the foil tab and placing it into an open bottle. It then gets to work removing the oxygen from the wine.



Did You Know? Oxygen is what causes your wine to go bad.

- ✓ Bottles with Repour in them should be stored upright.
- ✓ If a bottle has a Repour on it from a previous day(s), continue to close it with the same stopper.
- ✓ Keep Repour in the bottle when not pouring wine so it continues to absorb oxygen from the wine - not from the air in the room!

Restaurant Tip:

Bottles newly-opened during service don't need a Repour put on them until the end of service.

repour®

WINE SAVER

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Repour is designed around a standard 750 ml bottle of wine under the assumption of 5 5-ounce pours and around its ability to absorb the oxygen from 1500 ml of air.

- 1 glass gone = 150 ml
- 2 glass gone = 300 ml
- 3 glass gone = 450 ml
- 4 glass gone = 600 ml
- 5 glass gone = Repour empty

Total = 1500 ml of air

it's simple...



remove
the tab

and it gets to work



the oxygen
is absorbed
from inside
the bottle...

