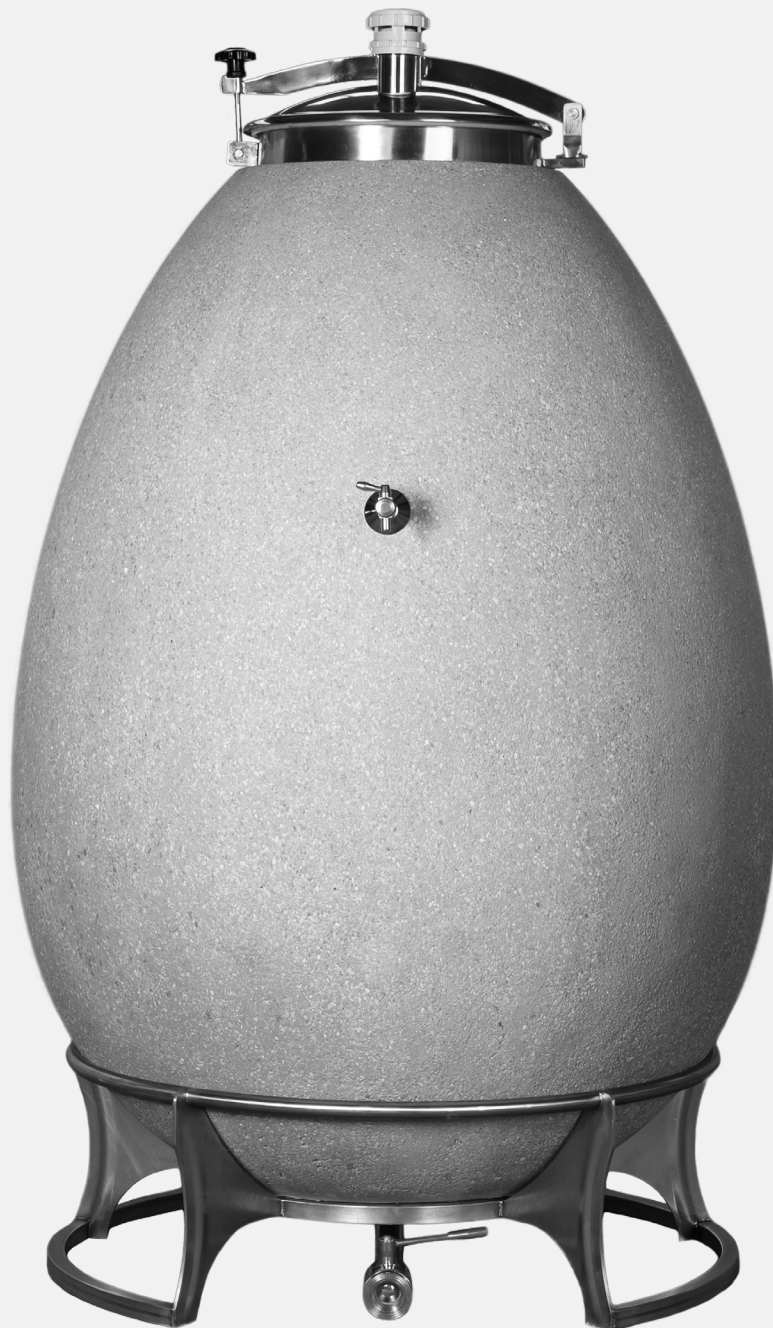


# Wine&egg



## **THE FIRST CONCRETE EGG**

CONSISTING OF ONE SINGLE PART

## ABOUT US

WINE&EGG is a well-established European enterprise operating on international markets. It specializes in the development and production of innovative concrete tanks for the use in:

- \* winemaking industry (for all the phases in the processing of grapes into wine: maceration, decantation, fermentation, blending, maturation, clearing)
- \* brewing industry.

Concrete wine tanks of the WINE&EGG trademark are distinguished by their top-notch fabrication. The homogeneity of the material and the smooth interior surface provide simple maintenance as well as they add to the tanks' original appearance. Our long-standing expertise in the field of the development and production of concrete, our team of highly qualified experts, cooperation with home and foreign institutes, close cooperation with winegrowers, and meeting their requirements and expectations are the factors which led to today's production of concrete wine tanks of outstanding quality.

The concrete egg-shaped tank of the WINE&EGG trademark holds a qualification certificate for ensuring a suitable contact of our product with wine and beer.

High quality of our products, our flexibility and innovativeness have convinced our buyers across the world.

See our offer.

*Wine & Egg team*



## ABOUT THE PRODUCT

The egg-shaped tank and its use in winemaking date back into the year 6000 B. C. One of the oldest wine vessel is a Georgian Kvevri or Qvevri whose shape resembles an egg.

WINE&EGG concrete eggs embrace the past and present. They unite a number of innovations (which are the result of long-term continuous work on development and research) as well as close cooperation with distinguished winemakers. The innovations include:

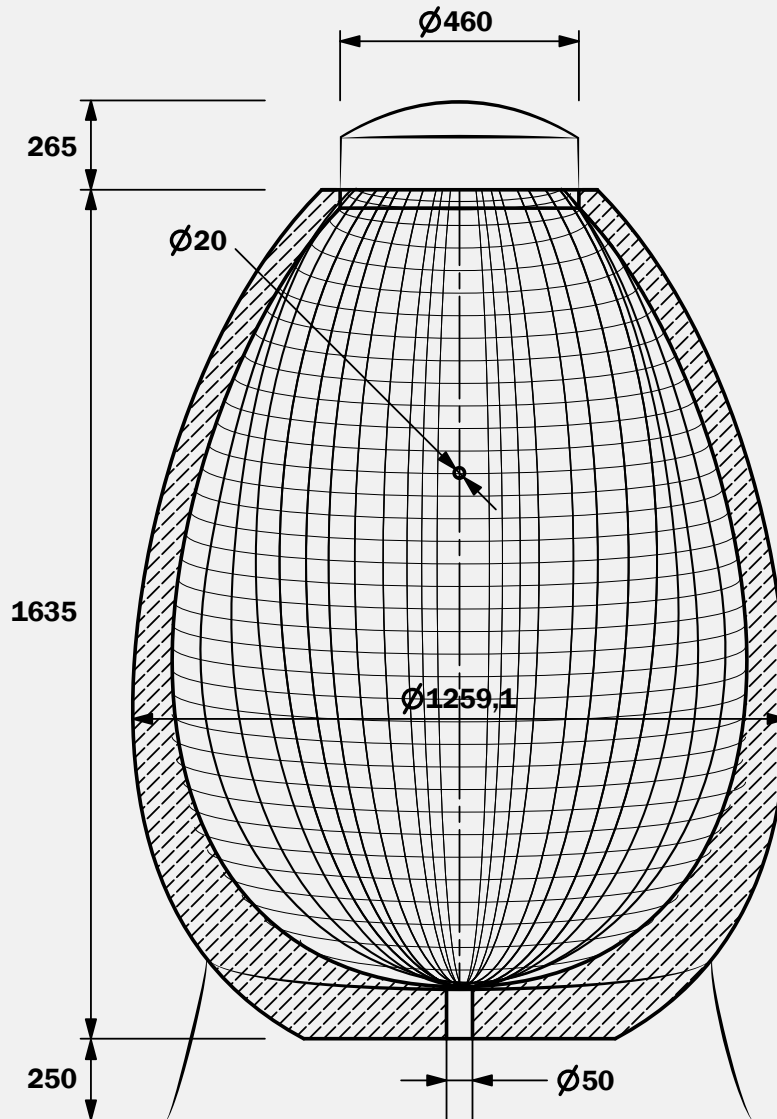
- \* the first concrete vessel or tank that is egg-shaped and consists of only one part;
- \* a concrete egg-shaped tank for which we developed a special concrete mixture without chemicals or other disputed additives;
- \* the first concrete egg with no fittings or other reinforcements;
- \* the first concrete egg resistant to low pH values ( $3 >$ ) without additional protective top coat.

In addition to the above listed innovations, WINE&EGG concrete eggs assure optimal oxygen permeability as well as optimal thermal conductivity, which is the result of the research into the optimal wall thickness, the appropriate material and egg-shaped tank in one piece without built-in concrete legs.

Beside the tank's more and more popular traditional egg shape, the tank's additional advantage is its indispensable functionality, moreover, there is a wide range of stands available, which are of various shapes and materials.

The optimized volume for the self-regulation of wine fermentation is between 900 l and 1500 l. Wine&Egg opted for a concrete egg-shaped tank with the capacity of 1000 l. The concrete egg's proportionally thin walls preserve stable temperature with no additional cooling. The fermentation produces warmth and consequently convection currents, which stimulate the wine to circulate. Compared to traditional fermentation vessels or tanks, the egg-shaped tank enables the wine to circulate more easily, which is owed to its shape and smooth surface. Due to continuous circulation or movement of wine inside the concrete egg, the wine develops a complex taste through its constant contact with lees.

# VOLUME & DIMENSIONS

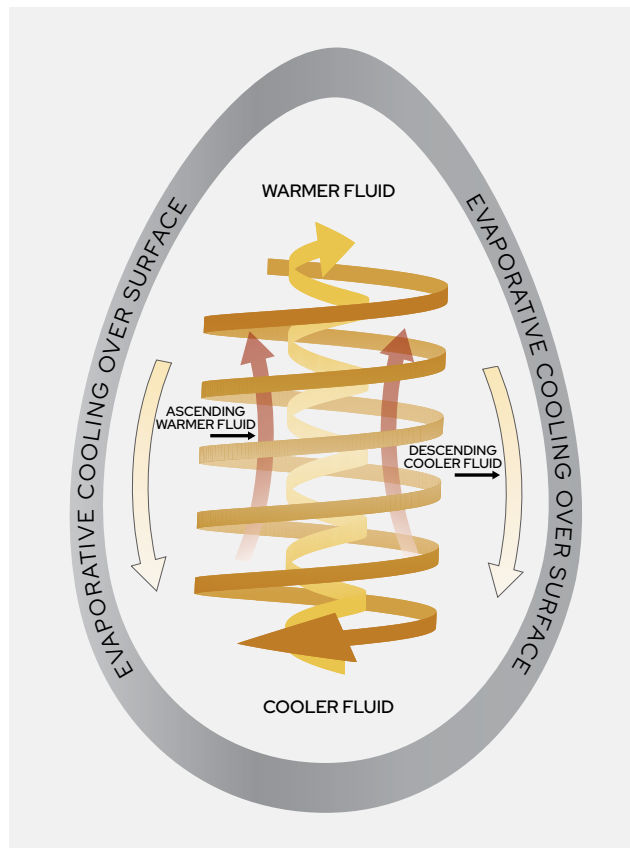


The weight of the concrete egg (without its stand) is 1280 kilos.  
The volume of the concrete egg is 1000 l.

## BREATHING OF CONCRETE

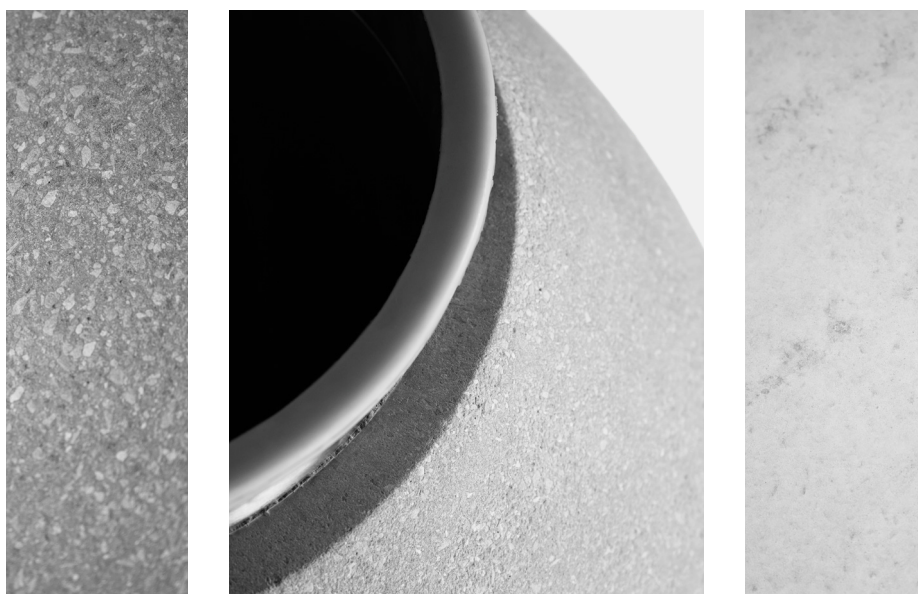
By oxygen permeating through concrete, the tannins in wine are softened and the wine develops a richer body and more complex taste. Unlike wooden barrels, which have similar influence on wine, concrete does not add any vanilla or other spices' tastes coming from oak but it enables the winemaker to preserve fruity characteristics of wine without the stainless steel's reduction features and adds a texture without the tastes coming from oak. Wine&Egg concrete thus combines the benefits of the oak barrel and inox vessel.

With concrete eggs of Wine&Egg trademark, the value of the coefficient of oxygen permeability amounts to  $0,082 \times 10^{-16} \text{ m}^2$ .



The functioning of the concrete egg.

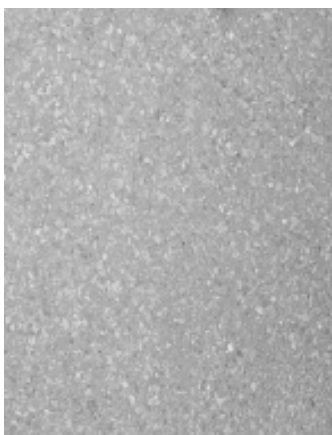
**RICH IN TANNINS**  
Stability of wine, with superb taste.



The wine stored in concrete egg-shaped tanks is rich in tannins and stable by nature, which provides the winemaker with long-lasting wine, with no need for additives to preserve the wine's quality and its superb taste. Moreover, the tannins in concrete barrels or tanks restrict the contents of proteins and thus prevent the wine from becoming cloudy.

## CONCRETE EGG'S LOOK #1

Polished stone look



### POLISHED STONE LOOK OF CONCRETE

Polished stone look (look of  
stone) of the concrete egg with a  
stand of your choice.

## CONCRETE EGG'S LOOK #2

Natural look



### NATURAL LOOK OF CONCRETE

Natural look of the concrete egg  
with a stand of your choice.





**WINE&EGG STANDS**  
for concrete eggs \*



Stainless steel stand

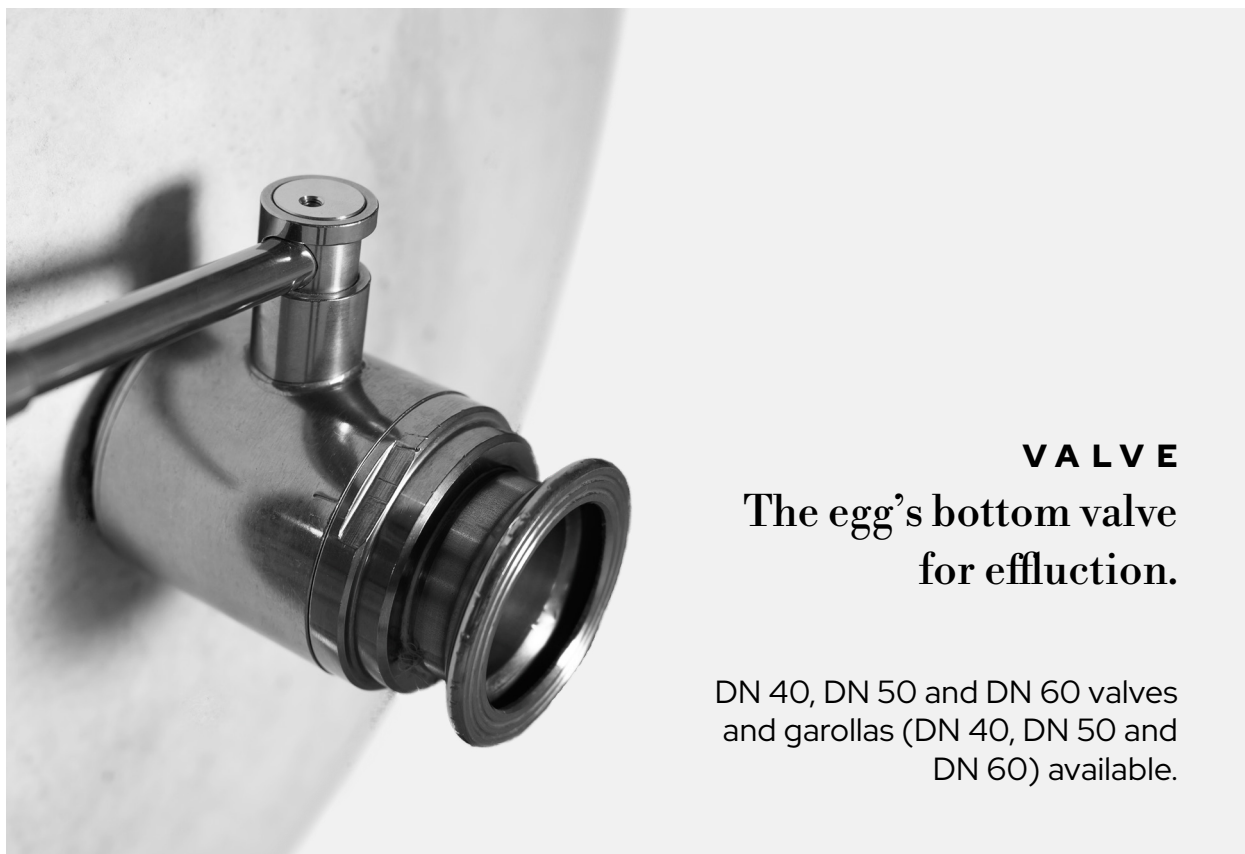


Steel stand



Stone stand  
(blazon or escutcheon of your choice available on request)

\* Fabrication of a stand of any shape and material by your choice.  
All WINE&EGG stands are designed to enable manipulation of the egg  
by a forklift truck.



**VALVE**

**The egg's bottom valve  
for effluction.**

DN 40, DN 50 and DN 60 valves  
and garollas (DN 40, DN 50 and  
DN 60) available.



**WINE TASTING  
PIPETTE**

Several types and  
shapes available.

## ADDITIONAL OFFER

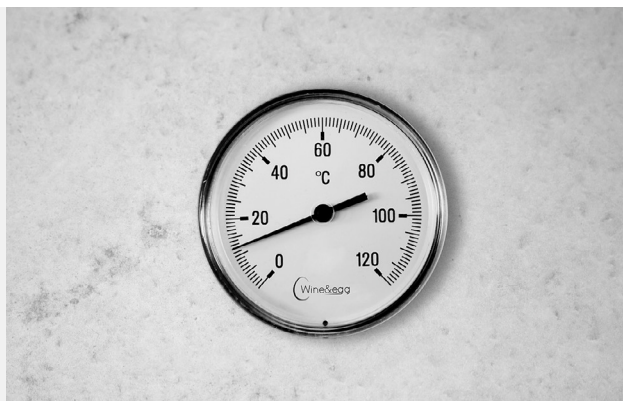
### SIDE OUTFLOW

An additional side valve and garolla, dimensions DN 40, DN 50 and DN 60, and additional wine stirrer available on request.



### THERMOMETER

Intended to control the wine temperature.



### COLOURS

Choose your favourite colour.



### ENGRAVING

Engravings of your own choice available. Logo, blazon or name.



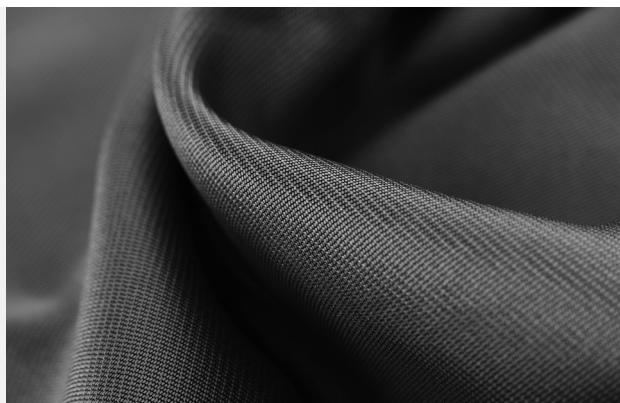
### **INTERIOR COATING**

Various protective coatings of the egg's interior available on request.



### **COVER**

A specially designed cover intended to protect the egg's surface.



### **FROM THE LOCAL SOIL TO YOUR CELLAR**

Fabrication of the egg from the material found in area of the customer's origine is available on request.



### **TECHNICAL ASSISTANCE AND EXPERTISE AVAILABLE**

The expertise of an oenologist is available at all phases of the winemaking process. Moreover, the expert's assistance with laboratory analyses of wine is available as well.



## CLEANING & MAINTENANCE

Cleaning of egg-shaped concrete tanks is performed by free-running water the temperature of which is not to exceed 20 °C.

Before the first use of the concrete egg, the following actions are performed:

- \* The concrete egg's interior is to be cleaned by free-running water the temperature of which is not to exceed 20 °C.
- \* Before continuing the procedure, the concrete egg needs to be completely dry.
- \* The egg's interior is to be coated with a mixture of citric or tartaric acid mixed with water (ratio: 2 kilos of acid in 10 l of water).
- \* 15 minutes after applying the coating, the egg's interior walls are washed using free-running water the temperature of which is not to exceed 20 °C.
- \* Before continuing the procedure, the concrete egg needs to be completely dry.
- \* The above procedure needs to be repeated four times. After that, the egg is ready to be used.
- \* Rust-resistant egg's surfaces do not require special treatment, they can be cleaned by water and anti-bacterial cleaning products.

Concrete eggs are not to be exposed to high temperature variations. For its optimal preservation, it is suggested to be kept under stable conditions (in terms of temperature, humidity, light).



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