



Valentinos International

Specializing In wine Accessories

PRIVATE PRESERVE™

The Original Inert Gas Aerosol

Private Preserve is well suited to the preservation of wine, port, sherry, single malts, bourbons, Cognac, Sake and Tequila and in the kitchen for fine cooking oils and vinegars. Tests have shown that Private Preserve can keep wine fresh for a full year without any deterioration in bouquet or oxidation. Each canister of Private Preserve contains 600 separate sprays, which can be used to preserve up to 120 bottles.

How Private Preserve Works

Private Preserve is a unique gas that lays a blanket over the wine. Private Preserve's gases are heavier than air, and thus displace oxygen from the surface of the wine. Private Preserve therefore prevents the wine from oxidizing (spoiling). The mixture of gases in Private Preserve is inert, harmless, tasteless and completely environmentally safe.

How Private Preserve Is Used

Private Preserve has an extension tube that is attached to the spray head. You simply insert the tube into the neck of the wine bottle and spray. The wine bottle is then re-corked and stored upright.

Restaurants use Private Preserve wine preserving and storage products for a variety of reasons. One reason is an effective wine-by-the-glass program; they can offer many more wines by the glass without spoilage. Another reason is spoilage; an open bottle of wine tends to spoil in one to two days. Many restaurants end up pouring profits down the drain when product goes bad. Many restaurants and bars just serve spoiled wine to their customer. This method sure does not favour repeat business.



Instructions For Use

1. Use each time you pour & store.
2. Put the tip of the extension tube inside the neck of the bottle against the glass. Tube use insures maximum protection.
3. Spray one long (1 sec.) and 3 short bursts into 750ml bottle. Larger bottles require additional sprays - add one long spray for each larger size.
4. Re-cork immediately & store upright.



Please contact us locally at 250-707-1548 or toll free 1-888-707-1547 or email us at sales@valentinosintl.com if you wish to place an order and be added to our list of referral locations.

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Valentinos International Wholesaling Inc.

PRIVATE PRESERVE® Wine Preserver

SINCE 1986, THE ORIGINAL GAS-BASED PORTABLE WINE PRESERVATION SYSTEM.

THE BEST IDEA FOR WINE-BY-THE-GLASS
SAVES WINE FOR DAYS, WEEKS, MONTHS!

- USED BY OVER 1000 WINERIES WORLDWIDE (IN THEIR TASTING ROOMS), INCLUDING **MOUTON ROTHSCHILD**, **GRUAUD LAROSE**, **MONDAVI**, **OPUS ONE**, **BERINGER**, AND ON AND ON...
- SOLD IN WINE SHOPS, GROCERY STORES, LIQUOR STORES, DEPARTMENT STORES, HYPERMARTS, CONVENIENCE STORES AND WINERIES AROUND THE WORLD.
- "LE TEST: SCORE 9/10...IT WORKS!" BY **LA REVUE DU VIN DE FRANCE** (ONE POINT SUBTRACTED FOR OUR PREVIOUS LABEL DESIGN, WHICH HAS NOW BEEN IMPROVED!)
- RANKED #1 BY **DECANTER MAGAZINE (U.K.)** AND SCORED A 10 OUT OF 10.
- PRIVATE PRESERVE® USES THE SAME INERT GASES ALL WINERIES USE IN PRODUCING AND BOTTLING THEIR WINES. PRIVATE PRESERVE® HAS NO CHEMICALS.



OUR GAS DISPLACES OXYGEN
AND LAYS ON THE WINE LIKE
A GAS "BLANKET."

PRIVATE PRESERVE®
PROTECTS THE TASTE
AND THE BOUQUET.



PRIVATE PRESERVE®
ALSO WORKS ON:

- PORT
- SHERRY
- OLD COGNAC
- SCOTCH
- BOURBON
- SAKE
- TEQUILA
- FINE OILS
- VINEGARS

BENEFITS OF CARRYING AND SELLING:

- ASSISTS RETAILERS IN SELLING MORE EXPENSIVE BOTTLES OF WINE. PRIVATE PRESERVE® ELIMINATES THE FEAR OF WINE GOING BAD.
- CUSTOMERS CAN BE RELAXED ABOUT CONSUMING WINE BY THE GLASS AND CAN KEEP SEVERAL BOTTLES OPEN AT ONCE.
- A GREAT GIFT ITEM (VOTED A TOP 10 HOLIDAY GIFT BY WINE SPECTATOR MAGAZINE).
- A GREAT VALUE FOR CUSTOMERS – THE COST PER USE IS LOW.



GREEN STORY: PRIVATE PRESERVE® IS TOTALLY RECYCLABLE. NO CFCs.

PRIVATE PRESERVE® IS THE #1 RATED WINE PRESERVE PRODUCT IN THE WORLD.

PRIVATE PRESERVE® – The World's Best Wine Preserver

Independent Experts Agree: Private Preserve is #1.



FRANCE

Used in the wineries of Mouton Rothschild and Gruaud Larose

“Le Test Score 9/10...It Works!”

La Revue du Vin de France

(NOTE: One point subtracted for our previous label design, which has now been improved!)

UK

“PRIVATE PRESERVE® is an absolutely brilliant product.”

Malcolm Gluck, Superplonk.com, U.K.

“10 out of 10! Private Preserve's® gas cylinder came out as the best way to keep our three types of wines fresher for longer. Private Preserve preserved the delicate floral aromatics in the Sauvignon Blanc and freshness in the other two wines. The best performer all around (including Vacu-Vin). Compared with the other options, wine stayed consistently fresher for longer.” *Decanter Magazine, U.K.*

“Private Preserve™ is a fantastic product which has improved our ability to store and serve wine by the glass to our customers. It saves us somewhere near £150 - £200 per month in wine wastage (prevented), but the greatest advantage is that the wine that is served to customers is kept in a much better state than it would be otherwise.”

Ryan Moses, Sommelier, The Thomas Cubitt restaurant, London

GERMANY

“Over 8 weeks the quality of the samples of wine remained excellent due to the use of PRIVATE PRESERVE®. For daily use this means that one can store an already opened bottle for several days, without any damage to quality.”

Dr. Peter Von Weymarn, MAX PLANK INSTITUTE, Heidelberg, Germany

USA

“The best wine preserver I've tested is PRIVATE PRESERVE®. A half bottle of cabernet left for six months...still fine when I finally opened it.”

Dan Berger, LOS ANGELES TIMES

“PRIVATE PRESERVE® is the essence of simplicity and effectiveness. Wine I left for two weeks, taking a periodic nip ... not only remained intact, but... improved in mellowness.”

Dee Coutelle CHICAGO SUN TIMES

“Simply the Best!”

Dan Kleck, Winemaker / PALMER VINEYARDS

“PRIVATE PRESERVE® is far and away the most efficient, practical, easy-to use and economical home wine preservation product on the market.”

Jerry Mead / MEAD ON WINE

CANADA

“A truly marvelous product.”

Michelle Ryan, Vins & Vignobles, (Quebec)

“It's the only wine preservation system used by Wine Access. It keeps wine fresh for at least a week, longer if the bottle is refrigerated.”

David Lawrason, WINE ACCESS

“A very effective and inexpensive way to keep wine fresh for several days.”

Dan Kislenko On Wine

“Squirt on a blanket of gas from PRIVATE PRESERVE® and the bottle you've partly consumed at dinner will be quite safe tomorrow, next week or next month. Some people have been known to have half a dozen bottles on the go at the same time, precious liquid in each bottle, preserved from destructive oxygen by that blanket of protective gas.”

Peter Ward, THE OTTAWA CITIZEN