

# Wine Making

	Controlling Fruit Temperature in the Vineyard during Harvest and Transport	Must Stabilization	After Pressing	Temperature Control During Fermentation in Tanks or Open Tops	Aging Wine	Pressure Transfer from Barrels to Tanks	Blanketing of Storage Tanks	Sparging of Wine during Storage or Blending	Stabilization of Wine at Bottling Stage	Blanketing of the Bottling Tank	Bottle Purging during the Filling Process	In the Tasting Room
Argon - Gas					•	•	•			•	•	
Carbon Dioxide - Gas					•		•	•		•	•	
Carbon Dioxide - Liquid	•		•	•	•		•					
Carbon Dioxide - Dry Ice	•		•	•								
Nitrogen - Gas					•	•	•	•		•	•	
Nitrogen - Liquid											•	
Sulfur Dioxide - Gas					•				•			
Sulfur Dioxide - Liquid									•			
MATHESON Beverage Gas 1								•				•
MATHESON Beverage Gas 2								•				•
MATHESON Beverage Gas 3								•				•
MATHESON Beverage Gas 4								•				•
MATHESON Beverage Gas 6												•
MATHESON Beverage Gas A				•*								
MATHESON Beverage Gas O				•*								
Sulfurous Acid Solution 6%		•			•				•			
Private Preserve												•

\* Used for Micro-oxygenation