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**MADE IN
USA**



FLEXTANK™
THE OAK BARREL ALTERNATIVE





FLEXTANK™

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FLEXTANK AND THE FLEXSTAVE SYSTEM OF FINE WINEMAKING: INITIATION, CELLAR ACTIVITIES AND DURATION

Flextank has partnered with one of the leading cooperage companies in the world to provide a proprietary staves system under the brand name FlexStaves that are designed to work in conjunction with our tanks. Available to winemakers is a portfolio of different staves bundle types that are used to make a wide range of red and white wines.



Each pack of FlexStaves is one barrel equivalent and serves to mirror aging in traditional oak barrels. So instead of putting wine into oak, winemakers can achieve greater control by putting the desired amount of oak into the wine. This system extends new barrel oak by exposing the maximum amount of wine to the maximum surface of the oak. And unlike barrels, once a desired profile is achieved, the oak can be easily removed.

WHITE WINES:

Oak may be integrated at primary fermentation. This can maximize texture and promote mouthfeel.

RED WINES:

Oak may be integrated before Malolactic. This can maximize texture and promote mouthfeel.

CELLAR RECOMMENDATIONS:

1. Perform all normal barrel operations
2. Leave no headspace
3. Perform regular chemical tests
4. So2 as needed
5. Strictly monitor of microbiological conditions
6. Rack as needed

SETUP

Each stave bundle is tied together with a stainless steel strap. Each bundle has the same level of oak-to-wine contact as compared to using a new 59-gallon barrel. The number of bundles used is a function of tank size and the percentage of new barrel equivalent the winemaker desires. As the staves absorb the wine, they sink into the tank over time. Bloom during extraction is normal, mixing prior to sampling is essential.

RECOMMENDED TIME OF CONTACT

Minimum 4-8 months, to be monitored by tasting. To achieve barrel results, longer aging is often needed.

ADDITIONAL NOTES:

Always off-gas a fresh fermentation. Venting might be necessary.

On first fill, Flextanks will have a resting and settling period. The tank will stretch during this period, about 1-2 weeks. This will allow the tank to achieve equilibrium with the volume of liquid. Because of Flextanks' engineering, NO additional liquid is passed through the walls and topping is rarely needed. Topping will occur in the case of sample replacement or oak removal. In this case, add wine as needed.



FLEXTANK™



The revolutionary Flextank system of winemaking was meticulously engineered to give a precision level of linear micro-oxygenation in multiple tank options. This enables winemakers to control various levels of oxygen transfer rate (OTR) which is essential in winemaking.

OAK BARREL ALTERNATIVE / MATURATION

OXYGEN TRANSFER RATES (OTR) IN MG/L PER YEAR



OTR 9
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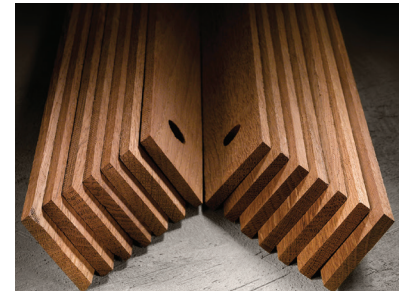


OTR 6
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FLEXSTAVES

Flextank has developed a proprietary oak stave program, FlexStaves, in conjunction with one of the world's leading cooperage companies. Through this collaboration, we have assembled unique stave bundle options that are designed to be used with our Flextanks to mirror aging similar to traditional oak barrels. Each stave bundle is comprised of a selection of barrel profiles to mimic a barrel over time. Winemakers choose a stave bundle based on the wine they are making and the desired profiles.

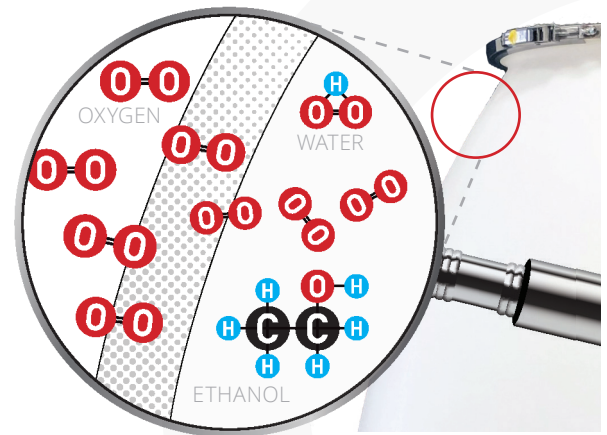


OXYGEN IS ARGUABLY THE MOST IMPORTANT INGREDIENT IN WINEMAKING AND AT FLEXTANK, WE TREAT IT THAT WAY.

Because Flextanks are made from a revolutionary, breathable high-density polyethylene, **which is specifically engineered to give an Oxygen Transfer Rate (OTR) similar to a barrel**, for more than 20 years, wine and beverage makers have relied on Flextanks for consistent linear micro-oxygenation year after year. The semi-permeable polymer tank walls have a specific gradient for allowing oxygen molecules to move through the vessel and into the beverage providing micro-oxygenation. However, the molecules you want to retain, such as ethanol and water, are blocked and do not escape a Flextank wall like they do in a traditional barrel. This makes constant cellar humidity monitoring and angel's share a thing of the past!

Most Flextanks are available in different permeability options for different beverage making needs.

Our maturation-weight tanks are designed to have a similar OTR to that of an average two-year barrel at around nine milligrams per liter per year, while our heavyweight tank options slower oxygenation rate to that of an older or neutral barrel at about six milligrams per liter per year.



Combine any of our precise micro-oxygenation vessels with our premier oak staves, FlexStaves, and you have a system that will produce a consistently top-quality wine year after year.

STORAGE

Flextanks are designed with space efficiency as a high priority. Our tanks come in various sizes and shapes to fit your needs and cellar, including our popular and efficient stackable models which can be stacked up to three tanks high.



CLEANING

The design of Flextank saves winemakers and cellar masters a substantial amount of time and water compared to cleaning traditional oak barrels. Flextank winemakers praise our tanks for their low use of water and short wash cycles. They also value being able to visually authenticate the cleanliness of a tank after cleaning.



FERMENTATION

Many Flextanks are designed with our signature oversized Dexter lid allowing for punch downs and pump overs. In addition to traditional vessel shapes, Flextank has introduced an all-new egg-shaped fermenter which allows naturally occurring convection currents to aid in the fermentation process of white wine.



COST SAVINGS & EFFICIENCY

Flextanks make award-winning wine at a considerably lower cost. To learn more about how Flextank can help your business become more efficient, we have a team of Flextank educators ready to answer your questions. Please contact us!



ALL FLEXTANKS COME WITH A FREE LIFETIME TANK WARRANTY.
See page 15 and Flextank.com for warranty details.



MEGA TANKS

For large batch fermentation, Flextank mega tanks offer capacity up to 900 gallons for optimal space utilization!

Model #	Description	OTR (mg/l)	Barrel Equivalent	Volume (Gal)	Dimensions
F900-4	900 Gallon F900 VF4 - NATURAL	-	Open Top	900	86" x 86" x 61"
F900-2	900 Gallon F900 BH2 - NATURAL	-	Open Top	900	86" x 86" x 61"
DM570	570 Gallon Dexter	9	2 Year	570	24" x 86" x 61"
DH570	570 Gallon HW	6	Neutral	570	24" x 86" x 61"



2- or 4-inch drain available

900-GALLON FLEXTANK FERMENTER WITH LID & DRUM PLUG

The 900 Flextank Fermenter is a favorite for traditional open-top fermenting. Principally intended for red ferments, punch down may be achieved manually or with a fork truck mounted plunger.

This is a robust vessel and strong enough to accommodate a plank across the top to stand on with a hand plunger. The lid fits over the tank on a taper and protects the ferment from fruit flies etc. There is a 2-inch threaded bung at the top center of the lid for additional attachments.

Molded-in flats near the bottom of the tank provide for valve fittings and prevent the tanks from jamming together when stacked for storage or transport.

570-GALLON FLEXTANK CELL WITH FRAME

The 570 Flextank Cell is designed to provide excellent space utilization when set up in rows and stacked two high. Each Flextank Cell comes standard with a hot-dipped galvanized frame with fork truck pockets.

As single units they often fit into small spaces unsuited for other uses. Access is only required at the front end of the tank as the included drain valve, sample valve, top man way, fermentation lock and optional racking valve are all located on the same end of the tank.

The empty tank may also be placed onto its side to allow maintenance access. Please observe confined space rules if entering the tank.

Available in standard (OTR 9) and heavyweight (OTR 6).



STACKERS

Flextank Stackers are among our most popular tanks... and for good reason. Designed for optimizing cellar space, Stackers may also be elevated on a fork truck to facilitate gravity racking.

Flextank Stackers can be stacked up to three high when full, meaning that in the typical wineries, storage is at least twice as space efficient with these tanks compared with stacked barrels.

Every Flextank Stacker comes standard with a galvanized steel frame for easy stacking and storing, as well as our Dexter lid system to maintain a tight seal for fermentation and maturation, while also allowing unimpeded access for cleaning



Model #	Description	OTR (mg/l)	Barrel Equivalent	Volume (Gal)	Dimensions
SDM120	120 Gallon Stacker	9	2 Year	120	40" x 48" x 30"
SDH120	120 Gallon HW Stacker	6	Neutral	120	40" x 48" x 30"
SDM240	240 Gallon Stacker	9	2 Year	240	40" x 48" x 45"
SDH240	240 Gallon HW Stacker	6	Neutral	240	40" x 48" x 45"
SDM300	300 Gallon Stacker	9	2 Year	300	40" x 48" x 53"
SDH300	300 Gallon HW Stacker	6	Neutral	300	40" x 48" x 53"



300 GALLONS

*Stackable 3 high when full



240 GALLONS

*Stackable 3 high when full



120 GALLONS

*Stackable 4 high when full

DEXTER TANKS

Flextank Dexter tanks are our truly versatile, self-supporting, cylindrical tanks. Each Dexter tank comes standard with our signature 19" diameter Dexter lid for easy access, FlexStave management and cleaning. In addition to primary/secondary fermentation and maturation, smaller Dexter tanks can be used in experimentation & small batch blending or as a bottling tank. Our larger 500 Dexter tanks designed specifically for long term storage of wine, cider, mead and other beverages, come standard with a bottom flange.

Model #	Description	OTR (mg/l)	Barrel Equivalent	Volume (Gal)	Dimensions
DM50	50 Gallon Dexter Tank	9	2 Year	50	20" x 46"
DH50	50 Gallon Dexter Tank HW	6	Neutral	50	20" x 46"
DM80	80 Gallon Dexter Tank	9	2 Year	80	24" x 46"
DH80	80 Gallon Dexter Tank HW	6	Neutral	80	24" x 46"
DM120	120 Gallon Dexter Tank	9	2 Year	120	24" x 67"
DH120	120 Gallon Dexter Tank HW	6	Neutral	120	24" x 67"
DM200	200 Gallon Dexter Tank	9	2 Year	200	34" x 64"
DH200	200 Gallon Dexter Tank HW	6	Neutral	200	34" x 64"
DM300	300 Gallon Dexter Tank	9	2 Year	300	34" x 90"
DH300	300 Gallon Dexter Tank HW	6	Neutral	300	34" x 90"
DH500-4	500 Gallon HW Tank w/ 4" Drain	6	Neutral	500	42" x 96"
DH500-2	500 Gallon HW Tank w/ 2" Drain	6	Neutral	500	42" x 96"
DH500-1	500 Gallon HW Tank w/ 1-1/2" Drain	6	Neutral	500	42" x 96"

WHAT IS A DEXTER LID?



The 20-inch Flextank patented Dexter lid system is leak-proof with no special tools needed. This system purges all air from the tank when topped off and will not leave any trapped air as is typical for screw-top lids. Much easier to maintain with no threads to clean and sanitize.



**50
GALLON**



**80
GALLON**



**120
GALLON**



**200
GALLON**



**300
GALLON**



**500
GALLON**

ECO TANKS

Flextank Eco tanks, as the name hints, are some of our most economical tanks. These cylindrical tanks come standard with a small-diameter, screw-top lid which can be equipped with additional hardware, such as a fermentation lock.

Our Eco Flextanks come in a wide variety of sizes. Our Eco 15-gallon is ideal for small batches, experimenting and topping, while our Eco 300-gallon is a great vessel for maturation. If you are looking for a more easily maneuvered or transported option, the 70-gallon can be purchased with an optional Racking Pallet and contoured center "lug" for easy lifting with a fork lift to make these a useful option.

Model #	Description	OTR (mg/l)	Barrel Equivalent	Volume (Gal)	Dimensions
EM15	15 Gallon ECO Tank	9	2 Year	15	16" x 24"
EH15	15 Gallon ECO Tank HW	6	Neutral	15	16" x 24"
EM30	30 Gallon ECO Tank	9	2 Year	30	16" x 48"
EH30	30 Gallon ECO Tank HW	6	Neutral	30	16" x 48"
EM70	70 Gallon ECO Tank	9	2 Year	70	24" x 46"
EH70	70 Gallon ECO Tank HW	6	Neutral	70	24" x 46"
EM200	200 Gallon ECO Tank	9	2 Year	200	34" x 64"
EH200	200 Gallon ECO Tank HW	6	Neutral	200	34" x 64"
EM300	300 Gallon ECO Tank	9	2 Year	300	34" x 90"
EH300	300 Gallon ECO Tank HW	6	Neutral	300	34" x 90"

Add on a Butterfly Drain Valve to your Eco Tank (or any tank!) to quickly and efficiently drain your wine and for efficient cleaning. We have eight kits available to fit your needs and tank in sizes including 1.5", 2" and 4"! Valve kits are sold separately.

ADD A DRAIN VALVE!



**15
GALLON**



**30
GALLON**



**70
GALLON**



**200
GALLON**



**300
GALLON**

EGG TANKS

Although egg-shaped tanks dates back to early Greek and Roman wine making, they have recently seen a resurgence in modern beverage making. Flextank egg-shaped tanks provide superior fermentation due to the shape promoting both internal convection mixing and cap concentration, a far better OTR to that of classic concrete eggs, as well as a concentration of flavors at a great value. Both egg tanks come in standard weight (OTR 6).



APOLLO

The first ever polyethylene egg tank, the Flextank Apollo was principally designed as a small batch closed fermenter. Offering a number of advantages over open bin ferments, the Apollo can be lifted with a forklift or other lifting apparatus. Accessories, sold separately, like our Lifting Bars and Spreader Assembly, allow you to easily tank back and forth to re-suspend lees or tip pomace into a bin or press basket. Once fermentation is complete, the Apollo can serve as a long-term storage or a general-purpose tank for the winery. Unlike concrete, with the Flextank Apollo, you will maintain a similar OTR to that of a neutral barrel.

230-gallon capacity | 48" diameter, 51" tall

ORION | ORION MAX | ORION MAX PLUS

The 'Big Brother' to the Apollo, the Orion was principally designed as a two-ton closed fermenter and may also be used for long term storage. The Orion has molded-in recesses in the bottom of the tank that index into protrusions on the base. This tank comes standard with outward opening manway, pallet base with a pass-through hole on center for access from underneath, SV1T Sample Valve, and FL1 Fermentation Lock included.

Other available options are the Orion MAX and the Orion MAX Plus. Drain your liquids and solids more easily with a 2" VF2 (Orion Max) or 4" VF4 (Orion Max Plus) bottom drain and extra clearance thanks to a new galvanized base frame with four adjustable feet.



Racking elbow, sold separately

Model #	Description	OTR (mg/l)	Barrel Equivalent	Volume (Gal)	Dimensions
AH230	230 Gallon Apollo - Egg Tank	6	Neutral	230	48" x 48" X 51"
OR530LH-2	530 Gallon Orion Egg Tank 2" Side Drain	6	Neutral	530	56" x 56" x 82"
OR530LH-MAX	530 Gallon Orion (MAX) Egg Tank	6	Neutral	530	56" x 56" x 94"
OR530LH-MAX PLUS	530 Gallon Orion (MAX PLUS)	6	Neutral	530	56" x 56" x 94"



VERSA BINS

Flextank has a selection of versatile bins perfect for open ferment. Versa bins are extremely durable, nestable when empty, stackable two - three high, and easy to sanitize. Each Versa bin comes standard with a stacking cover to eliminate contaminants.



SP "S" SERIES MOLDED IN 4-WAY ENTRY

52" X 45" footprint

MODEL #	VOLUME		CAPACITY (LBS)	TARE WT (LBS)	HEIGHT (INCHES)	STACKING HT (FULL)	NESTING (EMPTY)
	GALLONS	CU. FT.					
SP160S	160	21	1000	80	30	3	12
SP160SHD	160	21	1500	95	30	3	12
SP230S	230	30	2000	118	39	2	6
SP300S	300	40	2000	147	48	2	4



SP "F" SERIES FLAT BOTTOM 4-WAY PALLET BASE

52" X 45" footprint

MODEL #	VOLUME		CAPACITY (LBS)	TARE WT (LBS)	HEIGHT (INCHES)	STACKING HT (FULL)	NESTING (EMPTY)
	GALLONS	CU. FT.					
SP160F	160	21	1000	110	31	3	10
SP230F	230	30	2000	136	41	2	6
SP300F	300	40	2000	170	50	2	4



SP "R" SERIES FLAT BOTTOM ROLLOVER BASE

52" X 45" footprint

MODEL #	VOLUME		CAPACITY (LBS)	TARE WT (LBS)	HEIGHT (INCHES)	STACKING HT (FULL)	NESTING (EMPTY)
	GALLONS	CU. FT.					
SP160R	160	21	1000	113	32	3	10
SP230R	230	30	2000	141	42	2	6
SP300R	300	40	2000	175	51	2	4

ACCESSORIES

ACCESSORY AK KITS

Available in 1.5", 2" and 4" options, the AK Kits include a complete drain valve installation and micro sample or Tassalini valve. Many options are available for your specific tank and purpose. Eight kit options available: AK1, AK1T, AK2, AK2T, AK3, AK3T, AK4, AK4T.



AK1 1.5" SHOWN

FERMENTATION LOCKS

A fermentation lock is a one-way pressure release valve that opens at approximately 0.1 PSI pressure. Includes lock, adapter, bung, and gasket. Options available include the FL1, for Eco & Dexter tanks made before 2014 as well as the FL2, for Dexter tanks made after 2014.



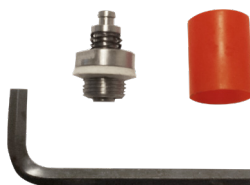
FL1



FL2

SAMPLING VALVES

We have multiple types of Sampling Valve attachments available including our SV1T, which has a turn valve, and our SV3, which is flush with the tank.



SV3



SV1T

RACKING ELBOW

The racking (rotating) elbow fits through a 1.5" or 2.0" tank flange. You must install the racking elbow before you fill the tank. The racking elbow will need to have your butterfly valve installed. The handle for turning the elbow is mounted parallel to the tube to provide an index of the tube position in the tank. RE1 (1.0" Tube for a 1-1/2" Fitting) and RE2 (1.5" Tube for a 2" Fitting) options available.



RE2 SHOWN

ACCESSORIES

TEMPERATURE THERMOWELL & THERMOMETER

Use your Flextank's sample valve port for an Italian-designed thermometer and thermowell, for added protection in the tank, to manage your wine's temperature. TW1 is a thermowell that is used with a thermometer and allows a single thermometer to be used with multiple tanks.



T1

TW1

PALLETS

We have a variety of pallets available to efficiently store and move Flextanks within your cellar. Multiple options available supporting up to 30,000 lbs static weight.

P37 SHOWN



APOLLO LIFTING ACCESSORIES

Lifting Brackets plus Lifting Bars and Spreader Assembly (ALS1) allow you to easily tank back and forth to re-suspend lees or tip pomace into a bin or press basket.

LIFTING BRACKETS



ALS1



* PLEASE SEE FLEXTANK.COM FOR ADDITIONAL ACCESSORIES AND REPLACEMENT PARTS.

FAQs

HOW ARE FLEXTANKS MADE? MADE IN USA

Family-owned, Flex tanks are produced in Vancouver, WA. The bodies of each vessel are made through the process of rotational molding whereby powdered resin is loaded into a steel or aluminum mold, which is then rotated on two axes as it is heated in an oven. The resin melts and coats the inside of the mold while it 'cooks' in the oven. Following removal from the oven, the mold continues to rotate while it cools and the resin solidifies. As the mold cools, some shrinkage occurs that allows the finished vessel to be removed from the mold. Metal inserts may be molded into the vessel as required to affix accessories, such as valve flanges. Flex tank valve flanges require a force in excess of one ton to tear them out of the vessel. What does this mean? A much stronger, longer lasting product.

WHY CAN'T ALL POLYETHYLENE VESSELS, LIKE IBCS, BE USED FOR PREMIUM BEVERAGE MAKING?

Providing the required permeability for beverage making is what makes Flex tanks unique. There are many vessels/tanks on the market that are made of polyethylene. However, not all vessels made of this material are created equal in the world of winemaking. Flex tanks have been carefully engineered with special attention given to the selection and blend of the resin that is used, the surface area to volume ratio, wall thickness and configuration of each vessel. It's these details that make Flex tanks ideal for use in beverage making.

HOW DOES THE OXYGEN PERMEABILITY OF FLEXTANK COMPARE TO THAT OF TRADITIONAL OAK BARRELS?

Flex tank's maturation weight vessels are designed to have a similar oxygen permeation rate to that of a typical second-use wine barrel ~ OTR 9 mg/l per year. Flex tank's 'heavyweight' vessels are designed to act like neutral wine barrels ~ OTR 6 mg/l per year. OTR tested at a nominal cellar temperature of approximately 55 degrees Fahrenheit (13 degrees Celsius).

SHOULD I USE A HEAVYWEIGHT VS MATURATION WEIGHT?

When aging white wine or cider, you typically want less oxygen, so the heavyweight tanks may be better for you.

WILL USING A FLEXTANK TAINT THE FLAVOR OF MY WINE, CIDER OR MEAD?

Modern catalyst technology has produced food-grade polyolefins that are extremely stable polymers. Polyethylenes from this group are widely used in the food and beverage industry in manufacturing processes, transport and storage. Flex tanks are made from carefully selected quality materials and there have been no reports of taint following their use in thousands of wineries.

I'M CONSIDERING USING FLEXTANK INSTEAD OF OAK BARRELS. DO FLEXTANKS NEED AS MUCH SO₂?

Thanks to Flex tanks hygienic qualities of the HDPE, a lower overall SO₂ usage will be observed.

HOW DO I CLEAN MY FLEXTANKS?

Cleaning and sanitation of your Flex tank is no different from normal tank protocols. The polymer is impervious to all regular cellar chemicals. This includes ozone, caustics, per-carb or per-Oxy. Always follow manufacturer's recommendations. A pressure washer and / or hot water up to 140°F (60°C) can be used. For light film removal, use a white 3M pad. See our web site for complete details.

Cleaning your tank and hardware properly and frequently will help avoid build-up, stains, etching, pitting, rusting, and contamination. One of the benefits customers love about Flex tanks is the simplistic and quick cleaning. If you do not have an automatic cleaning system we have a document on Flex tank.com with recommended methods.



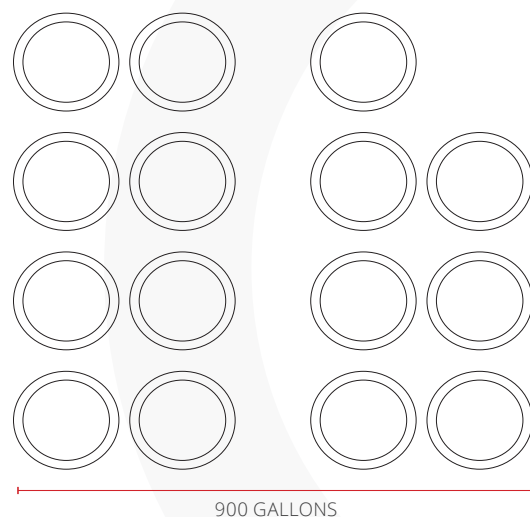
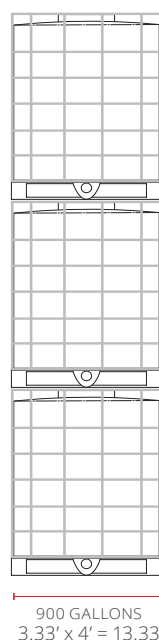
FAQs

HOW DO FLEXTANKS SAVE SPACE?

300-gallon Flextank Stackers use about 1/3 the floor space of 60-gallon oak barrels.

Three Stackers equals 15 barrels. This graphic shows 900 gallons in Stackers vs 900 gallons in barrels.

Our experts will gladly provide scale drawings to show floorplans for your particular winery space.



FLEXSTAVES

HOW MUCH OAK SHOULD I USE?

Each pack of FlexStaves is one 60-gallon barrel equivalent. So, in a 300-gallon Stacker, you will need five packs for a 100% new-barrel experience.

WILL ADDING FLEXSTAVES TO MY WINE ADD MICRO-OX?

Yes, about 3-4 mg/liter/year. This is notable to the total with your Flextank Micro-Ox.

IS THERE A WAY TO WEIGHT DOWN THE FLEXSTAVES?

No, Flextank is a barrel replacement and always should be topped off. When this is followed your FlexStaves are 100% submerged. Bloom or stratification is normal in any vessel and mixing to obtain the true sample is part of good cellar practice.

WILL FLEXSTAVES SINK TO THE BOTTOM IN TIME?

Yes, expect about four to eight months for this to occur. Your pack will come with a stainless-steel band to gather them. You will need a harvest rake or other sanitary device to pull them out. Otherwise, drain and remove on regular racking.

IF I FIND AFTER SEVERAL MONTHS OR LESS THE WINE HAS ENOUGH OAK, CAN I REMOVE AND REUSE?

Only if you are going to transfer into wine ASAP. Microbial populations will take over and spoil any oak product in the cellar. In general, FlexStaves are intended for one-time use.



All Flextanks are proudly manufactured in the USA in Vancouver, WA and come with a Lifetime Warranty:

When cared for properly, Flextanks will last a Lifetime. The manufacturer warrants the tanks against defects in material, workmanship, design and manufacturing of the polyethylene tanks to the original buyer.

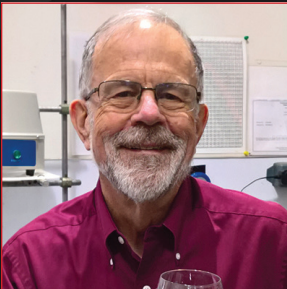
Please see **Flextank.com** for our downloadable "Flextank Cleaning & Maintenance" document, as using and/or maintaining your Flextank outside the guidelines outlined in the document may void the warranty.

YOU DON'T HAVE TO TAKE OUR WORD FOR IT. SEE WHAT OUR CUSTOMERS HAVE TO SAY:



CLARK SMITH | AUTHOR OF *POSTMODERN WINEMAKING* AND OWNER/WINEMAKER OF WINESMITH WINES

I consult for over a hundred small wineries and frequently recommend Flextanks. They breathe like a barrel. Unlike a stainless steel vessel, they allow off-gassing as well as oxygen uptake. In concert with well-selected oak alternatives can yield aging results comparable or superior to a good French Oak barrel at a fraction of the cost. We prefer their design to other containers because they are designed to be topped and don't have any air pockets.



RICHARD CAREY, PHD | WINEMAKER OF TAMANEND WINERY

Now, the use of plastic tanks gives winemakers an even better container for more accurate control of a wine's development at a fraction of the cost of a barrel...Using Flextanks contributes to your bottom line in three important ways; a) helping you make better wines, b) at lower production costs, and c) with greater assurance that the wines remain under your control.



SANDY MUBARAK | CO-WINEMAKER, VINEYARD & WINERY MANAGER FOR OLD COACH VINEYARDS

With Flextank, I have much better control of what type and how long I keep my wine on oak. I have new oak equivalent each year without the potential for contamination from the barrels. I have seen much more clarity of wine flavors, complexity of berry flavors are more fully retained. Bottom line is we are winning multiple awards every year for the clarity and complexity of our wine. It enables the winemaker to do the absolute best to bring quality grapes to exquisite wines. Thank you for bringing us this sustainable and affordable improvement on the world's fine wines.

