



## USING CORAVIN & MAINTAINING CORAVIN

- 1) Read the **INSTRUCTIONS**
- 2) **DISCARD** the yellow plastic guards from the needle. They are fitted for transport from the factory. Do not recover the needle as it will harbour bacteria
- 3) **CHECK** your bottle for flaws in the glass. Even damage to the label could have impacted the glass underneath. Do not use Coravin if there is a potential flaw. Check the cork by pressing down. If the cork is damaged or already shrinking from drying out, do not use Coravin. Your Coravin comes with a wine bag to place the bottle in for safety.
- 4) **REMOVE THE FOIL**. Particularly if you are going to be accessing this bottle for some time, it is best to remove the foil to ensure any wine pushed up through the cork by the gas escaping as the bottle equalises does not sit for long periods under the foil and spoil.
- 5) Sit the Coravin unit on top of the bottle with the needle guide **RESTING ON THE CORK** or foil to ensure straight entry of the needle and avoid breaking the needle.
- 6) **DAB YOUR GAS** immediately before **PUSHING THE NEEDLE THROUGH THE CORK** by pushing the top of the unit straight down. This sends Argon through the spout and needle system to throw out any oxygen. Therefore, you are not pushing oxygen into the bottle from the hollow parts of the system.
- 7) **TIP YOUR BOTTLE**. The wine must be in constant contact with the needle so you need to tip the bottle at a 45-degree angle at least with the spout in the glass or measure.
- 8) **DAB YOUR GAS**. Using short bursts of gas will create your initial wine flow. To increase the flow, dab more rather than holding the trigger down for a long time as you will use less gas and have more control.
- 9) It is the **RELEASE OF THE TRIGGER** that starts the wine flow. Dab and release – don't expect the wine to flow when you depress the trigger. This is putting the gas into the bottle.
- 10) **REMOVE THE UNIT**. Once you have poured, remove the unit from the bottle by holding the clamp around the neck and pulling the handle straight up. Leaving the system in the cork will eventually allow oxygen into the bottle through the system. Make it part of the process to remove it.
- 11) **CLEAN THE UNIT**. Once removed and after each use, **DAB THE GAS** to expel the wine in the system. After periods of use (either a service in restaurant or day in shop), wash the unit by holding the spout under hot water until it comes out of the needle. Rinse the clamp and runners. Shake off water, dab gas to get rid of water and wipe down with a soft cloth. <https://vimeo.com/301898306>

- 12) When you change the gas, please occasionally **CLEAN THE SCREW THREADS** (ideally with a toothbrush or similar). Dust and dirt get trapped in the threads and sticks when moistened and dried. This can make it hard or impossible to screw or unscrew your gas cup if left too long.
- 13) **CHANGE YOUR NEEDLE** once the coating wears (it will silver). Do not keep trying to use a worn needle as it will be sticky to get through a cork and make you pull your unit incorrectly and potentially damage it.
- 14) If you press the gas trigger and nothing happens, **CHECK YOUR NEEDLE** first. If clogged, the gas will not run and you can clean it with the needle cleaning tool (spike). Rinse the needle regularly and keep it clean – your Coravin will be more efficient when clean.
- 15) Check your **NEEDLE IS SCREWED TIGHTLY**. If it loosens you will leak a small amount of gas.
- 16) If you use Coravin on a **PORT OR DESSERT WINE** rinse immediately after use to remove the sticky residue.

**MORE VIDEO GUIDES AVAILABLE ON THE VIMEO CHANNEL: <https://vimeo.com/coravin>**