

## **Octavin Home Wine Bar™**

### **Frequently Asked Questions**

#### **What serving temperature do you recommend for Octavin Home Wine Bar Wines?**

For red wines, cellar temp is best, about 57° F / 14 °C; for white wines slightly more chilled, around 52 ° F/11 ° C. If you want to store the whites in your refrigerator that is just fine.

#### **How should I store Octavin Home Wine Bar wines before opening?**

Since light, heat and vibration break down wine quality, keep purchased wines in a dark cool place, such as a cellar or closet, instead of a warm, well lit kitchen. A constant temperature is just as important as a cool temperature.

#### **How long will Octavin Home Wine Bar wines stay fresh after opening?**

Once opened, the wines will stay fresh for at least six weeks after opening. This is because of the patented spout and vacuum-packed bag do not let air come into contact with the wine.

#### **How to I open and use the Octavin Home Wine Bar?**

Opening instructions are located on the bottom of each Home Wine Bar. The perforated spout is located on the side panel. Simply push in the perforated area, reach inside and pull out the spout. Pull the spout out of the box by its base, sliding the first groove of the spout over the cardboard opening. Then, set the Octavin Home Wine Bar upright. Close the larger tab over the top of the spout to secure. To dispense the wine, slowly twist the knob counter wise. To stop the flow, twist knob clockwise until fully closed. If the perforation is difficult to remove, do not use a sharp object to break the perforation as the bag inside can be punctured with a sharp object.

#### **Where can I find Octavin Home Wine Bar wines in my area?**

These wines are broadly available wherever fine wine is sold. If your usual wine retailer does not carry the Octavin Home Wine Bar that you are looking for, we recommend that you have the store make a special order for you. Requests like these are common, and the wines typically take about a week to arrive.

If you live in a state where direct shipment from our Underdog Wine Bar is legal, you will soon be able to order directly from the Underdog Wine Merchants website:  
[www.UnderdogWineMerchants.com](http://www.UnderdogWineMerchants.com).

#### **What about the “for freshest taste, enjoy before” language that is on the top of the package? Does the Octavin Home Wine Bar has a limited shelf life even if it is not opened?**

Our patent-pending design offer the wine industry’s best protection from oxidation once the wine is opened. To insure you get fresh wine all the time, we are the only wine company that stamps every Bag-In-Box wine with a date to insure you know when to enjoy our wines. In fact, we ask our distributors to “rotate” our wine according to the freshness dates to make sure you have fresh wine available every day.

#### **When the Octavin Home Wine Bar is close to being empty the wine pours much slower. How can I get the last of the wine from the package?**

The last few glasses pour more slowly due to the dynamics of a vacuum-packed bag – as the level of wine gets lower, there is less force being applied to the remaining wine. If you carefully tip the Octavin Home Wine Bar forward, the wine will pour more quickly.

#### **What do I do if the spout is not aligned correctly?**

You can rotate the spout. Gently twist the spout until it is pointed downward.

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#### **How much wine is in each Octavin Home Wine Bar?**

Each 3.0L package contains the equivalent of four 750ml bottles. This is exactly the same wine that we often bottle in glass.

#### **If it is the same that you bottle in glass, why is the Octavin Home Wine Bar format cheaper?**

Bottles, corks, capsules and labels typically cost between \$2 - \$3 per bottle. The average cost of producing the Octavin Home Wine Bar is closer to \$1 per package.

#### **Where can I find the Octavin Home Wine Bar?**

In the premium bottled wine section of Supermarkets and Liquor stores nationwide.

#### **Nutrition Info, per 5 oz glass of wine**

Reds:

Approx Calories: About 100 to 110 calories per glass

Approx Carbohydrates: 5 to 10 grams per glass.

Approx Sulfites: All grapes have a small amount of sulfites, and a minimal amount is added at the winery. No more than 300 ppm, or .03% is allowed in wine by law.

Gluten: Wine is not known to contain gluten, but we recommend you consult your doctor if you have a concern.

Whites:

Approx Calories: About 90 to 105 calories per glass

Approx Carbohydrates: 5 to 8 grams per glass.

Approx Sulfites: All grapes have a small amount of sulfites, and a minimal amount is added at the winery. No more than 300 ppm, or .03% is allowed in wine by law.

Gluten: Wine is not known to contain gluten, but we recommend you consult your doctor if you have a concern.

#### **Eco-Friendly Package**

The Octavin Home Wine Bar package reduces waste and is better for the planet than the heavy glass bottles it replaces. For answers to the most frequently asked Eco-questions, please read below or visit [www.BetterWinesBetterWorld.com](http://www.BetterWinesBetterWorld.com) for more detailed facts about how this package helps reduce waste and carbon emissions.

#### **How much carbon is saved by using Octavin Home Wine Bar packaging versus traditional glass?**

It takes only a fraction of the energy to manufacture and transport the packaging materials for Octavin vs. glass because it is so much lighter. Recycling a ton of glass results in savings of 286 kg CO<sub>2</sub>. Switching from glass to an Octavin package, on the other hand, saves 634 kg CO<sub>2</sub>. This significant savings reduces the carbon emissions by over 50%.

#### **How do you recycle an Octavin Home Wine Bar package?**

The cardboard box and plastic bag are not attached and can be separated after use. The cardboard is completely recyclable. The bags and spout are a recycling Number 7 symbol. Unfortunately, many communities currently do not offer recycling service for number 7 plastics, but as recycling becomes more prevalent, more number 7 services will be widely available. Many wineries producing box wines have found specialty suppliers who recycle their leftover bags and spouts into park benches and deck materials.