

Wine Breather

Instruction Manual



NOTE: Read the instructions before use! Use the product with care and at a safe distance from delicate surfaces. Never leave the wine breather unattended during the wine breathing process. Splashes of wine can occur. Place a serviette around the decanter to avoid drips when the bottle is lifted off. Wash the lid and decanting mechanism by hand. The glass decanter is dishwasher proof.

WINE BREATHER WARNING! Use the wine breather a maximum of two times with each bottle of wine. Do not use with sparkling wine of any kind.

Wine Breather aeration step-by-step guide

Wine Breather and Wine Breather Deluxe



1.

Place the wine breather aerator spout in the neck of the carafe. Open the wine bottle. Place the bottle on the table and press the carafe with the wine breather down on the bottleneck.



2.

Use both hands to pick up the bottle and the carafe. Turn them over and place the carafe on the table as the wine runs from the bottle into the carafe.



3.

Use both hands to pick up the bottle and the carafe. Turn them over again and place the bottle on the table as the wine flows back into the bottle and is aerated once more.



4.

Serve the aerated, ready-to-drink wine in the original bottle or use the breather itself as a carafe, which includes a brass or steel lid for further storage.



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Opens up the wine.
 Makes it softer and smoother.
 World wide patent.



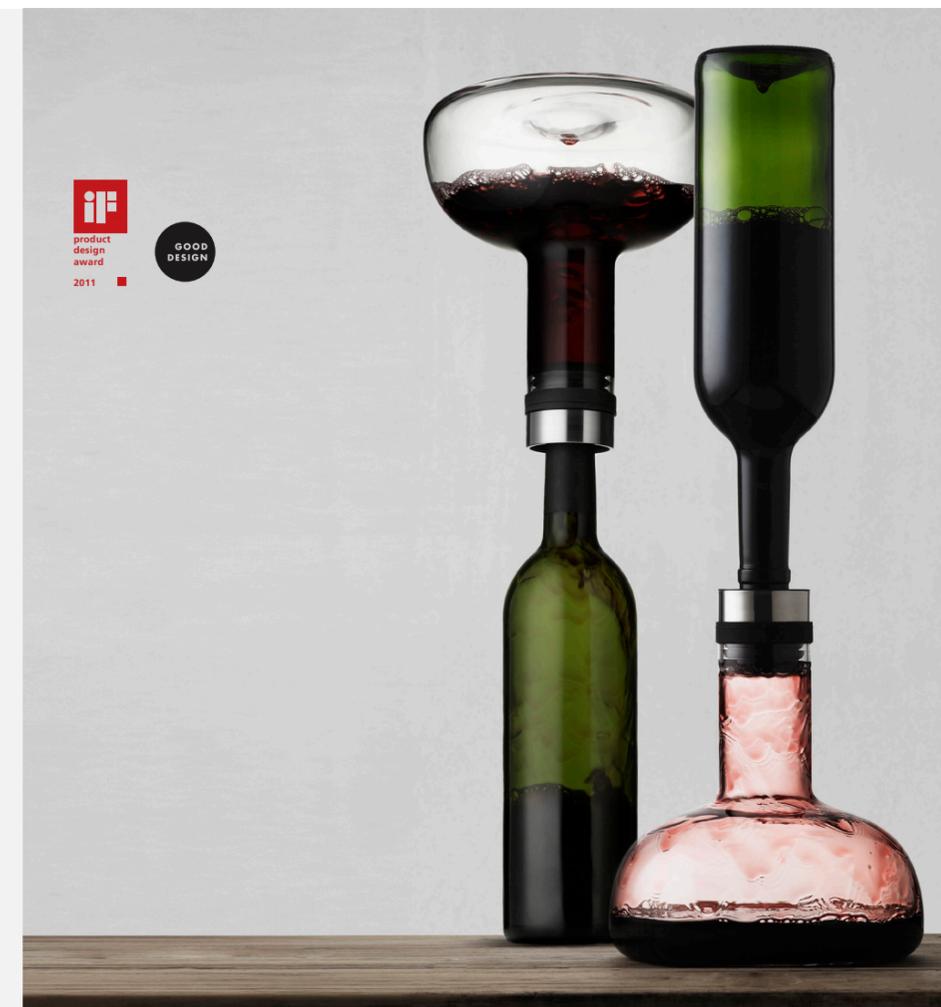
Wine Breather
 By Norm Architects

With minimalist silhouettes and high functionality, the MENU Wine Breather is all about finding beauty in simple things. Water and wine: These two drinks can bring much joy, and even more so when enjoyed with sleek glassware.

For those who love a glass of red wine, the Wine Breather is the perfect object. It allows you to both enjoy a glass of wine via easy oxygenation, while also reducing waste by depositing the wine back into the bottle.

Adding 10 times more oxygen to your wine in under two minutes, it's little wonder that Wine Breather Deluxe is an award-winning bestseller.

- Adding 10 times more oxygen to your wine in under two minutes
- Award-winning bestseller
- Simply press the decanter to the top of an opened bottle of wine and flip it over so the wine pours in
- You can serve the wine directly from the elegant carafe, or tip it upside again to serve from the original wine bottle.



Measuring of oxygen

Decanting process from bottle to glass
 Eurofins "Consumer Product Testing" has analyzed leading wine decanters and MENU Wine- and Cool Breather aerates significantly more than most other similar products.

