

Cellabag™

Storage, cellaring & maturation of wine

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Cellabag™

Description

Cellabag™ flexibility makes an all-in-one system for storing, cellaring and maturing wine. Cellabag™ is made from advanced high barrier metallised food grade plastic preventing excess ingress of oxygen.

Applications

- Wine Storage facility
- Can act as a wine barrel
- Ideal for transporting wine
- Cold store juice storage

Benefits

- Inexpensive intermediate bulk storage
- Small batch storage / blending
- Ullage losses reduced compared to barrels
- Manageable size for total flexibility



1000 litre Cellabag™ in a collapsible Pallecon container

Construction

Cella-bag™ is suitable for Red and white wine storage and maturation.

Typical bag construction:

Two outer layers of Metallised polyester

Two inner layers of Hi Flex PE

Fill Assembly - 2" BSP Dur-O-gland

Discharge Assembly - 2" BSP discharge gland, perforator & cap.

Product code & size

| Code | Litre | Ports |
|---------|-------|------------------|
| CBS1000 | 1000 | Fill & discharge |
| CBS500 | 500 | Fill & discharge |
| CBS200 | 200 | Fill only |

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