

Wine Vacuum Bottle Stopper

This wine vacuum stopper preserves opened bottles of wine by removing air and creating a vacuum seal. It slows down the oxidation process, keeping the wine fresh for longer.



ADDITIONAL IMAGES



Product Overview

Professional Wine Preservation

The Wine Vacuum Bottle Stopper is an essential accessory designed to maintain the quality and flavor of opened wine bottles. By utilizing a vacuum pump mechanism to remove air, it effectively slows the oxidation process, keeping wine fresh for up to one week. Featuring a built-in date tracker, this durable tool ensures you can monitor the freshness of your wine with ease.

Technical Features

Freshness Duration

7 days

Max Preservation Time

Core Functions

- Vacuum air removal
- Oxidation prevention
- Date tracking mechanism
- Ergonomic hand-operated pump

Usage Information

Application

Home Use • Professional Use

Compatibility

Standard Wine Bottles