

About

The EGINOX conception gives a beautiful and innovative design. Moreover it offer many advantages for the quality of white and red wines: the suspension of the lees is natural, the number of gold is respected, the internal and external cleaning are easier, the use of steam is possible, the care of the fruit and the balance are unique (pH not modified, no change of the wine structure, etc.), the inalterability is certain, there is no variability between tank, the volatile compounds are respected, the angels' share is reduced to a minimum, and stainless steel is allowed by biodynamic certifier. Therefore our Eggs allow vinifications, growing or temporary storage with optimal conditions of hygiene. They amplify the taste of the fruit and respect the identity « terroir ». An EGINOX ovoid tank is made for many generation. More than design, it is a real tool which bring precision and unicity to your most beautiful vintages.

EGGINOX

Egginox INOX 304 BA

500 L 930 x 1600 mm - 70 KG / 154 lb

2 Valves	Tasting wine tap
Thermometer	Upper door

1000 L 1160 x 1920 mm - 120 KG / 264 lb

2 Valves	Tasting wine tap
Thermometer	Upper door

1500 L 1330 x 2150 mm - 145 KG / 319 lb

2 Valves	Tasting wine tap
Thermometer	Upper door + Front door

2000 L 1500 X 2400 mm - 170 KG / 374 lb

2 Valves	Tasting wine tap
Thermometer	Upper door

2500 L 1600 X 2500 mm - 195 KG / 429 lb

2 Valves	Tasting wine tap
Thermometer	Upper door + Front door

Cold rib



Express & Respect your natural farming with innovative ovoid stainless steel design.

EGGINOX

All three models (500/1000/1500 liters) are made of AISI 304 stainless steel, the inner surface is polished BA (annealed) with minimal roughness to facilitate tartar removal. Each tank has two valves, a test tap, a thermometer and an upper door (the 1500-liter model also has a front door). The oval Egginox tanks allow the wine to be produced, seasoned or temporarily stored under optimal hygienic conditions. It is not just a designer tank; it is a versatile and unique tool that will ensure the accuracy and uniqueness of your most stunning vintages.



SLOMETAL D.O.O.
Ulica Gradnikove brigade 6
5000 Nova Gorica

info@egginox.com
+386 40 646 957

www.egginox.com



Natural suspension of the lees, preserves the juice's fruit quality during fermentation without sulfur.

Egginox has no direct effect on the wine's structure and PH, moreover is temperature controlled.

The egg shape allows the wine to circulate continuously, emphasizing the taste.