

n²Vin®

Premium Importers represents n²Vin wine preservation and dispensing technology. The n²Vin systems showcase and preserve wine assets. They are available in a variety of models to suit all price points and applications including wine bars, restaurants, hotels or wine retailers. Easy installation and simple instructions ensure less waste, memorable customer experiences and higher profits.

n²Vin allows open wines to remain commercially viable, fresh and delicious for one month. It enables establishments to present premium, cellared inventory into a wine-by-the-glass program where it sells at excellent margin and attracts patrons.



SPEED RAIL

The n²Vin product range starts with the non-refrigerated commercial wine saver; the n²Vin Speed Rail. This simple solution will put a wine-by-the-glass program on the right track quickly, simply, and economically, with up to 50 labels run from a single gas source.

n²Vin 'MANUAL' 10 BOTTLE VERSION

The traditional n²Vin 5-bottle system comes in a range of versions offering a choice of electronic or manually controlled dispensing taps.



n²Vin 'POS' 10 BOTTLE VERSION

n²Vin offers scalable wine-by-the-glass service technology where presentation and preservation come together in one great package. It can integrate with a variety of POS systems offering customer driven and tablet controlled wine experiences, while managing a variety of payment and 'purse' options.

**PREMIUM
IMPORTERS**

Contact Premium Importers for more information
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