



TIOR (pronounced tee-or), meaning "deer" in Old High German, is our tribute to all the great resources the region has to offer.

TIOR KeyKeg is the leading, next-generation keg. What's different compared with traditional steel kegs?

- ▶ *KeyKeg will keep the wine fresh for a month or more after broaching:* A traditional steel keg usually stays fresh only weeks, and the wine from KeyKeg will taste better. Why? Simply because no CO₂ will come into contact with the wine.
- ▶ *KeyKeg weights 2 Lb (1 Kg) when empty:* Just experience the difference between an average steel keg and a lightweight KeyKeg....*You'll like it!*
- ▶ *KeyKeg can be dispensed with air as well:* A simple cheap air compressor will do the job. No dangerous, polluting and expensive CO₂ bottles anymore.
- ▶ *No more deposits:* There are no deposits on KeyKeg...more liquidity!
- ▶ *As the KeyKeg is a one-way keg, it can be easily recycled after use.* This can make storage of case goods much less of a hassle!
- ▶ *KeyKeg proves to be much more environmentally friendly than steel kegs, certainly on steel keg returns:* That's only logical since KeyKeg eliminates the return transport, and the, polluting, washing sequences. KeyKeg is totally recyclable and complies with worldwide strict environmental regulations.



COMPARISON REVIEW WITH TRADITIONAL STEEL KEGS

TRADITIONAL KEG

- CO₂ injected into the wine
- Steel keg can contain too much CO₂ and impact flavor
- Environmentally un-friendly!
- Transportation logistics back to the winery for filling

KEYKEG

- CO₂ or air injected between bag and ball
- No wine contact with CO₂ or air
- Wine stays fresh for months
- Environmentally friendly

