

ANDEGAVIA



Why Cask Wine?

Taste - Blind tastings confirm wine packaged in a cask tastes exactly like wine packaged in a bottle.

Freshness - Cask wine stays fresh for four weeks, providing greater flexibility in your consumption.

Value - Reduced packaging, production, and shipping costs mean a substantially larger share of production dollars goes toward great quality wine, not expensive glass bottles.

Savings - Save 30% or more over comparable bottled wines from your local wine store.

Eco-Friendly - Our cask wine packaging is 100% recyclable and produced with a 50% smaller carbon footprint compared to glass bottles.

Convenience - Our casks can be operated as stand-alone units or placed within our re-usable CounterCask (coming soon).

