

BEVÄGE™ Time Guide

RECOMMENDED TIMES (TYPICAL) FOR AGING, DECANTING, & BEVAGING™

Aging up to 10 years with simultaneously perfect decanting in minutes

Red Wine Varietal

Recommended Time

Aglianico	9-10 minutes
Barbera	5-7 minutes
Bordeaux (age-dependent)	6-17 minutes
Borolo	17-19 minutes
Cabernet Franc	8-10 minutes
Cabernet Sauvignon	9-11 minutes
Carignan/Cariñena	5-6 minutes
Covina (Valpolicella)	5-6 minutes
Gamay (Beaujolais)	4-6 minutes
Grenache/Garnacha	5-6 minutes
GSM (Grenache Syrah, Mourvedre)	8-10 minutes
Malbec	9-11 minutes
Mencia	5-7 minutes
Merlot	5-6 minutes
Montepulciano	9-11 minutes
Nebbiolo	5-9 minutes
Negroamaro	4-6 minutes
Nero D'Avola	6-9 minutes
Petite Syrah	6-8 minutes
Pinot Noir	5-8 minutes
Red Blend	8-10 minutes
Sangiovese (Chianti, Brunello)	7-10 minutes
Syrah, Shiraz	9-11 minutes
Super Tuscan	17-19 minutes
Tannat	9-10 minutes
Tempranillo (Rioja)	5-10 minutes
Zinfandel	5-8 minutes

- Adjust any of these times to your preference.
- Wine varietals often change by year and location affecting the amount of time required.
- After achieving endorsements on 40,000 taste tests, in our experience, should you inadvertently add too much time for a spirit, wine or beverage and it tastes less dynamic than expected, we encourage waiting approximately 5 minutes (after completion) to allow it to capture again its optimum tasting enhancement maximum.

Have fun trying out different times for each class and exploring new tastes.

BEVÄGE™ Time Guide

RECOMMENDED TIMES (TYPICAL) FOR AGING, DECANTING, & BEVAGING™

Aging up to 10 years with simultaneously perfect decanting in minutes

White Wine Varietal	Recommended Time
Assyrtiko	3-5 minutes
Chardonnay	3-6 minutes
Chenin Blanc	3-6 minutes
Gewürztraminer	1-3 minutes
Grüner Veltliner	3-6 minutes
Pinot Gris/Pinot Grigio	3-4 minutes
Riesling	1-4 minutes
Sauvignon Blanc	3-4 minutes
Viognier	3-5 minutes
SPIRITS	
Brandy	3-4 minutes
Cognac	3-5 minutes
Gin	3-5 minutes
Liqueur (less viscous varietals)	3-5 minutes
Mezcal	6-8 minutes
Rum	3-4 minutes
Scotch	7-8 minutes
Tequila	5-8 minutes
Vodka	7-8 minutes
Whiskey/Bourbon (age-dependent)	5-7 minutes
OTHER	
Rosé Wine	4-6 minutes
Orange Wine	5-6 minutes
Port Wine (age-dependent)	3-8 minutes
Sake, Soju (cold or hot)	5-7 minutes
Juice (cranberry, pomegranate, others)	3-4 minutes
Tea/Coffee (hot or cold)	30-60 seconds
SLOW ROTATION VARIETALS (Effective, but not as dramatic as those using standard OSR)	
Champagne (Brut)	30-45 seconds
Hard Seltzer/Kombucha	30-40 seconds
Beer	15-25 seconds
Soda (carbonated)	20-30 seconds

This guide helps you to determine the aging, decanting and bevaging™ time recommended for each wine varietal, type of spirit, and beverage.

OLDER WINE VINTAGES TYPICALLY NEED LESS TIME. Adjust or personalize the aging and decanting time to suit your taste. Have fun trying out different times for each class and exploring new tastes.