



FAQ

1. Q: What is the time difference between normal decanting and iSommelier decanting?

A: The amount of oxygenation through normal decanting in 3-4 hours can be achieved by iSommelier in 3-4 minutes.

2. Q: What level of alcohol is retained using this decanted method compare to normal decanting?

A: The alcohol levels retained by iSommelier are slightly greater than those in normal decanting as less evaporation occurs due to less time exposed.

3. Q: Does humidity affect the operation of the machine performance?

A: No, the machine uses a water trap to remove any moisture in the air.

4. Q: What is the molecular filter extracting from air?

A: The molecular filter is designed to specifically only allow oxygen molecules to pass through, however insignificant levels of other components of air, mainly nitrogen, may pass through.

5. Q: Are there any harmful effects if breathing the oxygen extracted by this iSommelier?

A: No, you can breathe high concentrated oxygen for short periods of time with no detrimental effects.

6. Q: Where is the extra oxygen coming from?

A: iSommelier does not create oxygen; it only extracts small amounts from the surrounding air. After it is released from the nozzle it instantly mixes back into the surrounding air, thus not changing the oxygen level in the room.

7. Q: What is the flow rate of oxygen from the nozzle?

A: 0.1 ~ 0.2 liters per minute.

8. Q: How long does the filter remain effective for and does it require to be changed?

A: The filter is effective for approximately 10,000 hours, or over 100,000 bottles. If necessary, filters can be replaced.

9. Q: Are the chemical properties of a wine changed due to the contact of highly concentrated oxygen?

A: No. Laboratory tests of wine oxygenated by this machine have shown that there are no harmful chemical or sensory effects to the wine.

10. Q: Is it possible to make the machine hold the temperature of the wine?

A: We have patented this feature for future generation of iSommelier decanters.

