

THE GOURMET RETAILER®

Editor's Choice



By Michelle Moran

10 PEK PRESERVATION SYSTEMS' SUPREMO SYSTEM

I tested the Supremo model for a month and found it kept a nice little bottle of red wine in great condition in spite of the humid Florida weather. The system reduces oxidation in opened bottles by sealing the surface of the remaining wine with a layer of harmless inert argon gas. A temperature management system circulates cooled air around the bottle to keep preserved wine at the proper serving temperature. It comes with one argon cartridge and additional four-packs are also available. Each cartridge provides approximately 15 preservations. The Supremo model includes a status indicator light, a quick-chill option for more rapid cooling of wines, temperature control, and a wine temperature chart. I also tested the quick-chill feature on a white wine. The Pek system brought it to the perfect temperature, but it did take a little bit of time to make the trip. Available in two models, the Preservo (\$99 MAP-preservation and chilling) both come in two colors —silver or classic black. For more information, visit www.peksystems.com, or call 800-560-8860.



Trends
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