



## Biopythos News - 1000L Jar Launch, Care Tips & Back-to-Harvest Orders



Hello Mrs. Mr.,

Summer is coming to an end and harvest time is just around the corner 🍇. The early birds have already started.

Here are some Biopythos updates to help you get ready:

## ✓ How to extend the lifespan of your jars in 3 simple steps ?

- Clean thoroughly after each use. The micro-oxygenation of your jars comes from their pores. If the pores are clogged with limescale, micro-oxygenation is affected.
- Allow to dry naturally in the open air before storing. Our jars do not need to have a sulphur wick or be kept in water when stored, but humidity remains a breeding ground for bacteria.
- Monitor the temperature stability in your cellar. Our jars are quite resilient and have good chemical resistance, but they do not like thermal shocks.

👉 Simple habits that guarantee the exceptional longevity of your ceramic jars.



**NEW** Launch of our new 1000 L jar

The Biopythos family is growing! We're proud to introduce our new 1000-liter jar – a versatile format designed to meet the needs of winemakers seeking both capacity and precision.



## From vine to olive grove

Did you know that our jars are also used to age olive oil?

*"We are delighted to store our olive oil, which has the protected designation of origin 'huile d'olive de Nice' (olive oil from Nice), in Biopythos stoneware eggs. Unlike certain wines, oil is not meant to be kept for long periods of time. Therefore, in order to preserve its aromatic and gustatory qualities for as long as possible, it must always be stored in the best possible conditions: away from heat, light and air. The choice of a container made of natural material such as glazed stoneware (which guarantees perfect watertightness), equipped with a small opening (limiting the surface area in contact with the air), allows for optimal preservation, protected from both light and air, without impacting the taste of our product (unlike certain plastics)."*

Céline from Domaine de Vinceline



**Biopythos**  
Céramique innovante



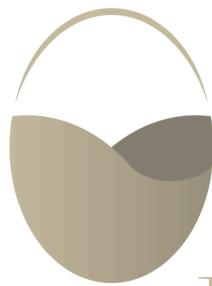
Back-to-harvest orders – last available slots

Harvest is almost here: there are still a few pieces available.

👉 Contact us now to secure yours.

We wish you a wonderful end to the summer and fruitful preparations for the harvest!

See you soon, The Biopythos and Artisan Barrels & tanks team



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Artisan Barrels & Tanks, Inc.