

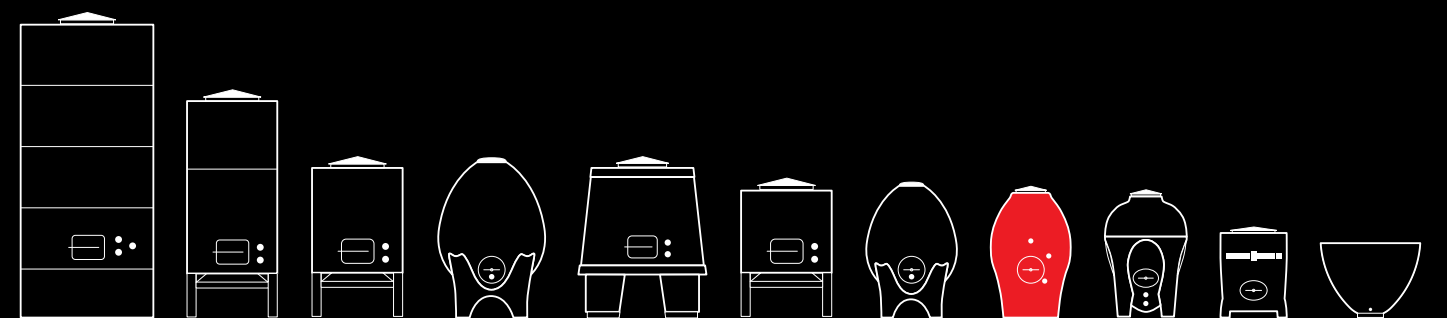


SONOMA CAST STONE

CONCRETE WINE TANKS



CONCRETE TULIP | 430 GAL





SONOMA CAST STONE

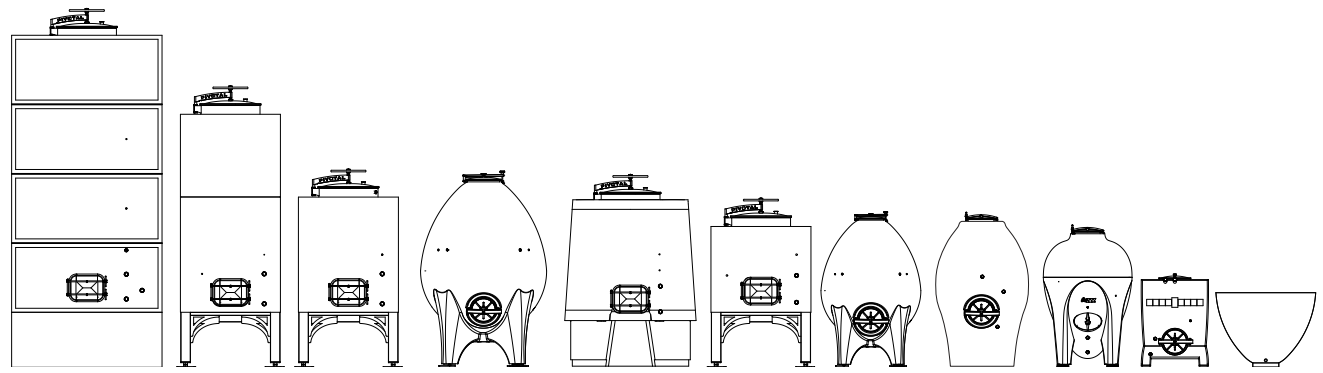
DID YOU KNOW?

Winemakers Around The World Have Returned To Concrete For Making Their Premium Wines.

Concrete offers the best of oak and stainless, by breathing depth and complexity into the wine without imparting any unwanted flavor to mask the fruit. In this way, concrete allows the wine to showcase its true terrior and taste more like where it's from with pure fruit, enhanced mouthfeel and a hint of crisp minerality.

The premiere American concrete manufacturer, **Sonoma Cast Stone**, long known for innovation in concrete product design and formulation, has been placing magnificent concrete fixtures in luxury hotels and restaurants as well as lush private homes for over 20 years.

With their jaw-dropping good looks and superior engineering, Sonoma Cast Stone concrete wine tanks have become the envy of the wine industry and are now sold around the world. Capacities from 240 to 28,000 gal.



Let us know when you're ready.

Only Sonoma Cast Stone Concrete Wine Tanks Are Engineered with A System Of Layered Concrete?

The outer layer is a sprayed cementitious facecoat that gives a beautiful smooth appearance in any desired color. The second layer is a thick layup of high-tech glass-fiber reinforced concrete, which provides great strength and crack resistance. The inner, thickest layer is traditional cast concrete with no additives- just Portland Cement, sand, aggregate, and filtered water. This imparts unique concrete characteristics to the wine or beer. Temperature control tubing and any steel reinforcing are embedded in this layer. The three layers interlock for ultimate strength and resistance to cracking, and provide the added benefit of thermal mass for stable temperatures.

Only Sonoma Cast Stone Concrete Wine Tanks Are Made From Concrete Analyzed by The FDA

Sonoma Cast Stone is the only concrete vessel manufacturer to have our concrete analyzed by the FDA and determined safe for use in wine fermentation and aging.

Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Color

With dozens of natural and designer colors and the option of custom blending, Sonoma Cast Stone far outpaces the color options of any other manufacturer.

Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Logo Treatment

Only Sonoma Cast Stone Concrete Wine Tanks Are made in America!

TULIP

430 gal / 1,628 ltr

Dry Wt: 5,742 lbs / 2,610 kg

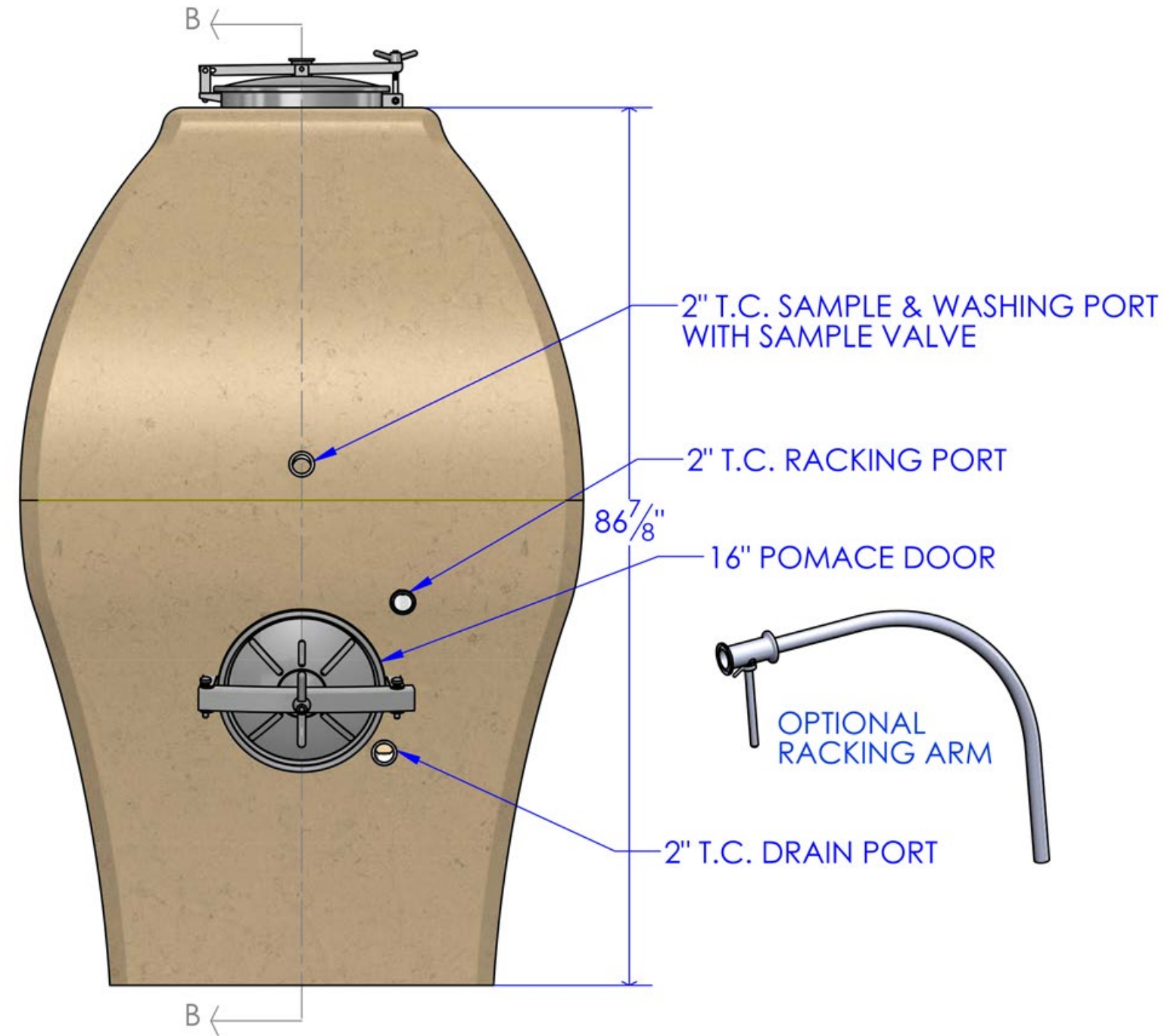
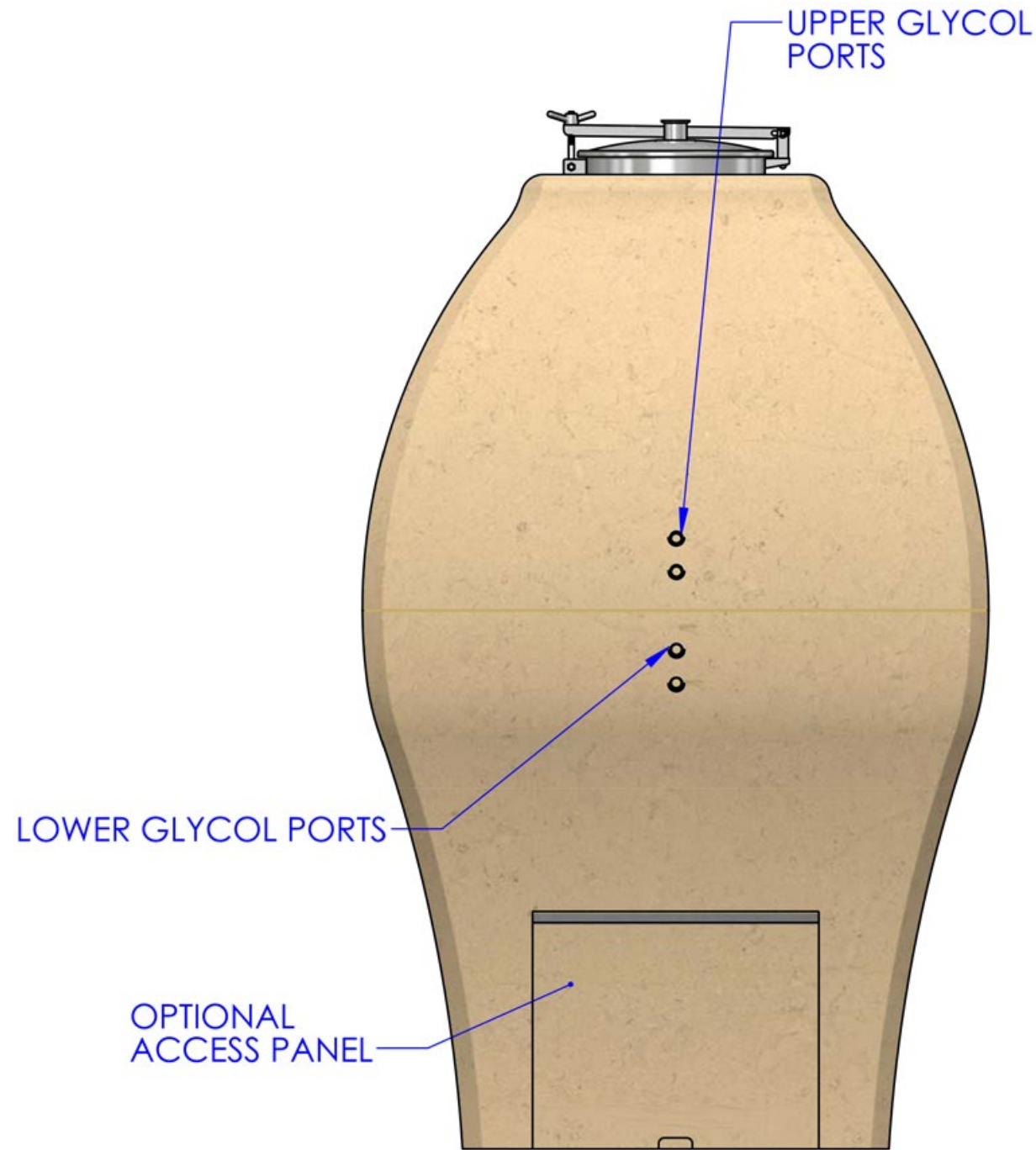
Some items shown here may be optional and not included. Refer to your order.

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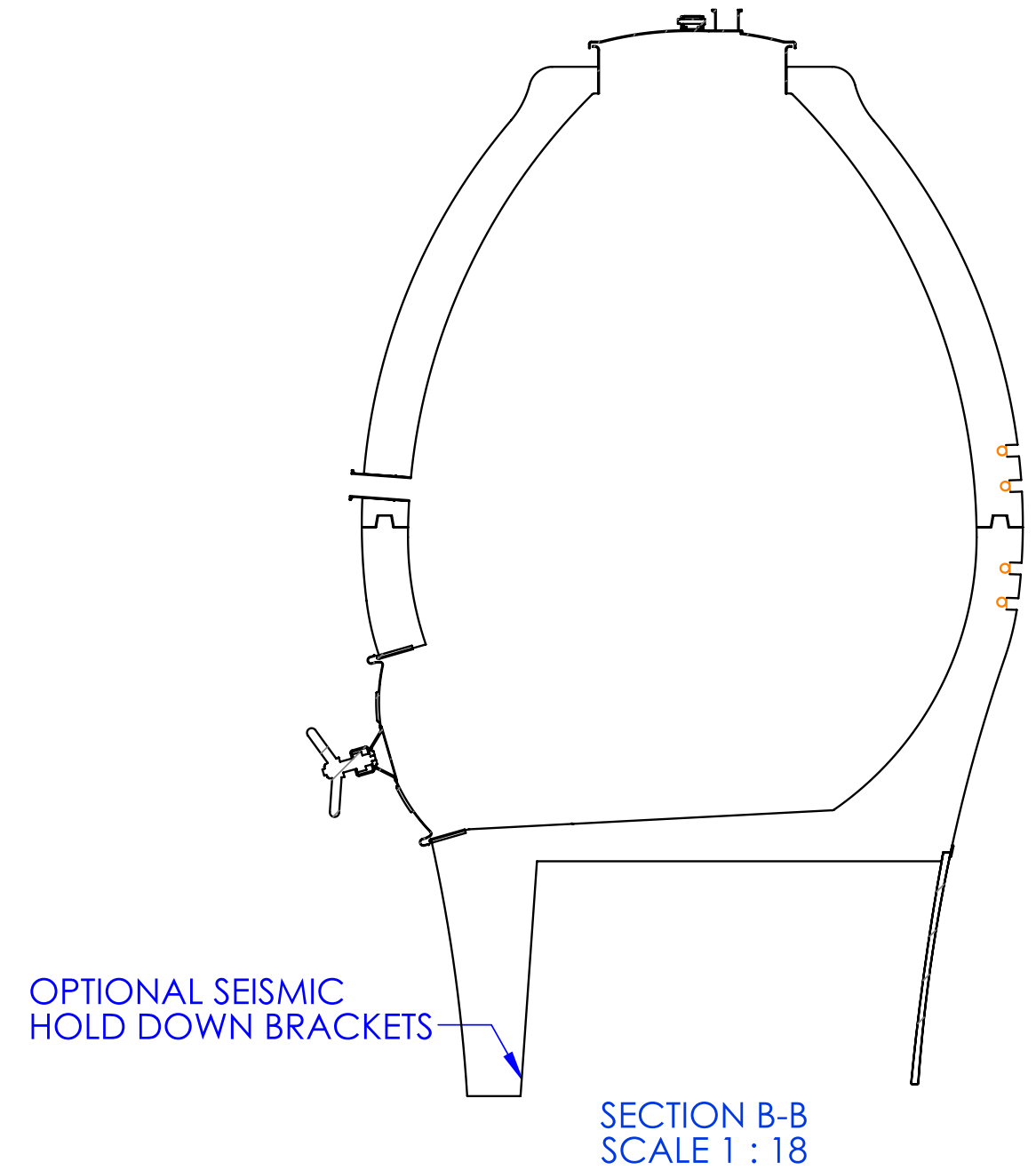
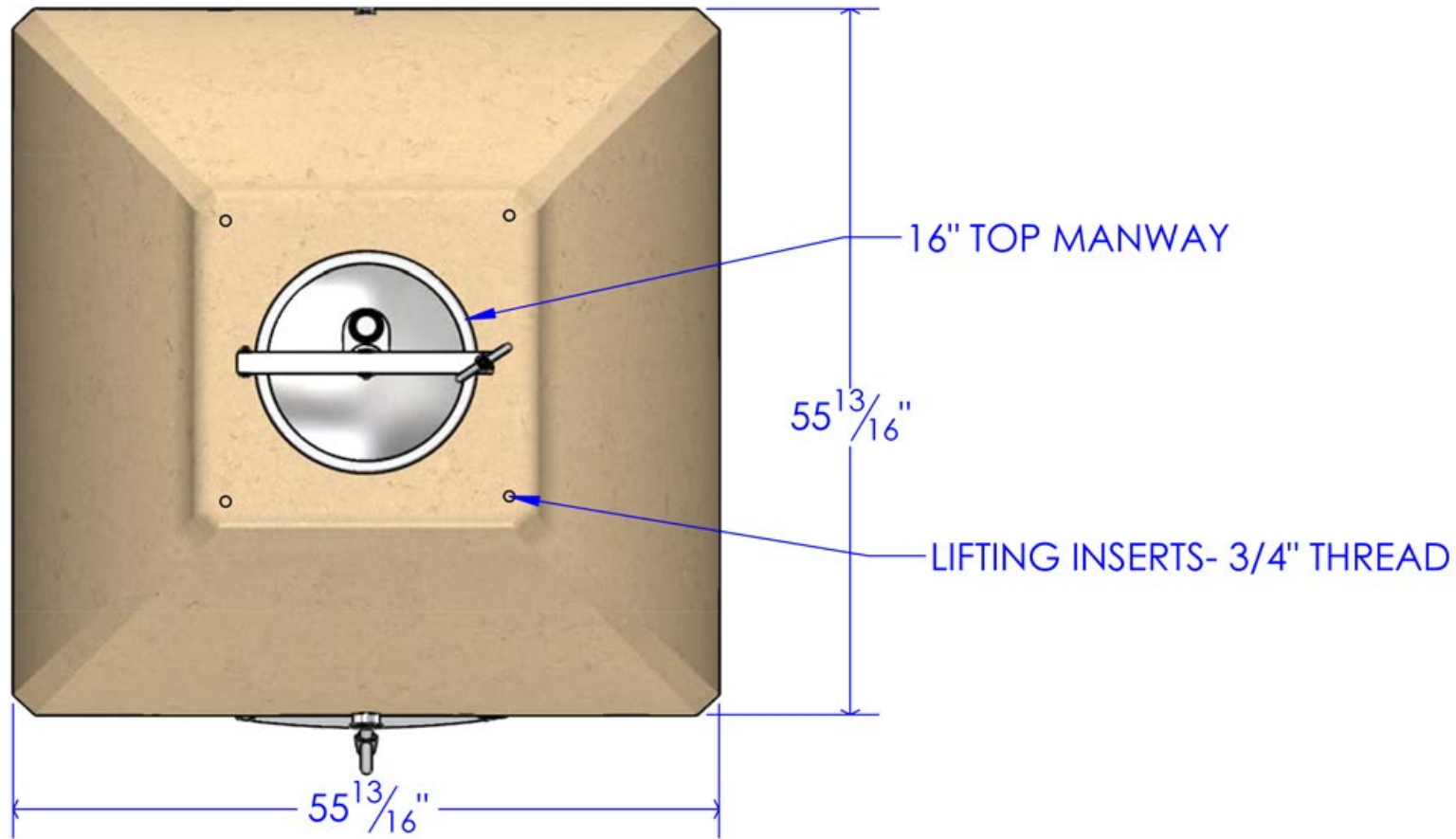
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The Tulip

Like the Egg and the Amphora, you can only get this organic shape from concrete. These shapes are known to promote fermentation by allowing the fluid to circulate naturally, and the dome-like top has the great advantage of forcing the grapes downward to reduce the need for labor-intensive punch-down.

