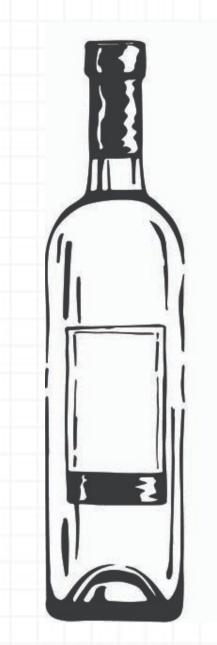
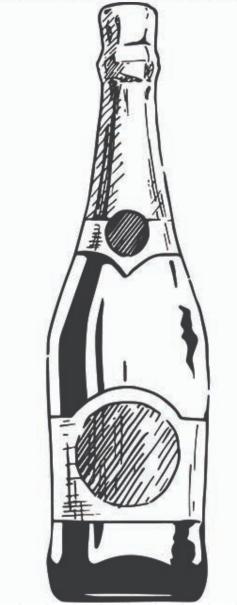
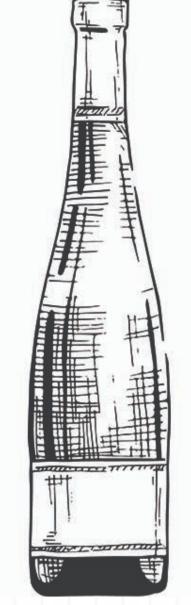


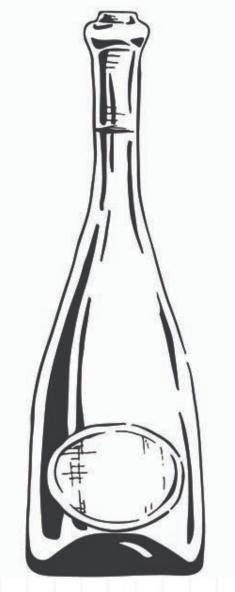
# TYPES OF BOTTLES FOR WINE

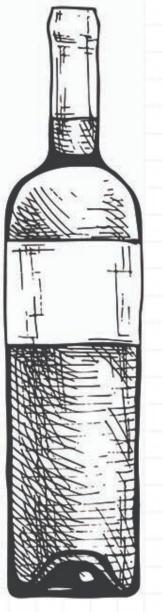
Bottle Shapes,
Bottle Sizes, and
Other Options











## BOTTLE SHAPES



# specialty bottle shapes



Hock Bottle

Tall & Slender

Popular for German wines such as Riesling.



Champagne Bottle

#### High Pressure Tolerant

Requires a mushroom corker or crown capper.



### Very tall & Very slender

Popular for specialties such as dessert wine, liqueur, port, mead and olive oil.

## BOTTLE COLORS



Champagne Green



Dead Leaf Green



Antique Green



## BOTTLE SIZES

Wine bottle sizes are available in an assortment of metric sizes. Below are standard equivalents for reference.

250 ml = 8.45 oz 375 ml = 12.7 oz 500 ml = 16.9 oz 750 ml = 25.35 oz 1.5 liter (Magnum) = 50.7 oz

## BOTTLE FINISH



**Cork Finish** 

#### Corker Required for Installation

for Installation
Standard size is
1.75" height by
0.95" width.
Cannot hold pressure.



#### Screw Cap

#### Some Types Require Machine Installation

are used commercially but are not practical for home use. Other screw caps provide only temporary protection. Cannot hold pressure.



#### **Swing Top**

#### No Tools Required

Swing tops can be installed by hand and can be used for both carbonated and still beverages.



### Crown Cap

#### Capper Required for

Installation

Two sizes are available.

26 mm is standard in the US,

29 mm is standard in Europe.

Appropriate for bottles
intended to hold pressure for

carbonation.

## THE BOTTOM

#### Punted AKA Kick-Up

Most wine bottles have a punted bottom. The higher the punt, the taller the bottle will be along with a larger overall appearance.



#### Flat Bottom

Flat bottom bottles are sometimes available, generally as an "eco" or economy option with lighter glass.