

FROM THE MANUFACTORY PETER STURM

A NEW DIMENSION OF LIVED WINE CULTURE

ENJOYMENT · EXPERIENCE · PLEASURE



MAGNUMMASTER

FOR FINE WINE COLLECTIONS ONLY

6 BENEFITS FOR WINE LOVERS



1 WINE TASTES MORE HARMONIOUS FROM LARGE BOTTLES.

As the size of a bottle increases, its air to liquid ratio decreases – reducing this ratio improves and refines the ageing process.

The MagnuMaster decanter is available in three sizes:
L (for bottles ranging from 0.75 to 6 liters)
XL (for bottles ranging from 3 to 18 liters) and
XXL (for bottles ranging from 5 to 30 liters).



ANGULAR CONTACT BALL BEARING



POLYMER PLAIN BEARING



STAINLESS STEEL TURNED COMPONENTS



POWDER-COATED

4 ARTISIAN CRAFT FOR GENERATIONS

Both MagnuMaster models are mechanical masterpieces, manifesting Peter Sturm's artisan skills and creative passion. The finest materials and highly skilled craftsmanship guarantee perfect functionality for generations. Artisan engineering – made in AUSTRIA.

2

SLOW POURING PERFECT DECANTING

After uncorking, bottles placed in the MagnuMaster are tilted, to allow the wine surface area maximum exposure to air. The gentle rate of pouring also allows for easy separation of sediments, without the need to conventionally decant. Properly decanting was never easier and more comfortable.



5

FANCY SOME COLOUR? CUSTOMIZED POWDER COATING AVAILABLE

Each MagnuMaster can be powder-coated in any RAL colour on customer request. This high-quality process guarantees an even surface on all parts, which is baked at 200° Celsius, making it a real eye-catcher and unique piece. There are no limits to creativity!

3

EVERYTHING CENTRES ON WINE – TWICE!

Highly refined yet easy to use. The two fulcrums allow for optimal pouring. The rotation of the first fulcrum lowers the neck of the bottle until it is horizontal, while the second fulcrum rises the bottom of the bottle.

The elaborate mechanics mimic the natural movement of your hands and the distance to the glass remains constant.

6

PERSONALISE IN STYLE

Have the brass carrier engraved with your name, family crest, company logo or motto. Our skilled craftsman will be able to accommodate even your most creative design ideas.





INDULGENCE AS A SHARED EXPERIENCE

The MagnuMaster will emphasise the value and quality of your wine collection and will make you the centre of attention when entertaining guests.

Turning the brass crank allows you to pour your wine effortlessly with a single hand, whilst still enjoying and actively participating in the ongoing conversation - perhaps about the fine wine you are just serving.

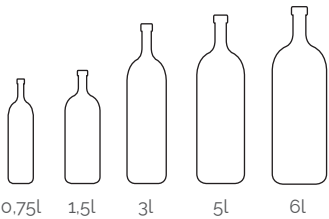
Celebrate your occasion in style and convenience with your MagnuMaster.



Peter Sturm - Schmied und bekennender Weingenießer
bei der Herstellung des MagnuMaster.

MAGNUMMASTER L

for 0.75 to 6 liter bottles



MM L with adapter



MAGNUMMASTER L

Bottle sizes
0,75 to 6 liters

EUR 2,580.00
Ex works, excl. VAT



MAGNUMMASTER XL

for 3 to 18 liter bottles



MM XL with adapter



MAGNUMMASTER XL

Bottle sizes
3 to 18 liters

EUR 3,300.00
Ex works, excl. VAT



MAGNUMMASTER XXL

for 5 to 30 liter bottles



MAGNUMMASTER XXL

Bottle sizes
5 to 30 liters

EUR 9,500.00
Ex works, excl. VAT





WWW.MAGNUMMASTER.AT



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