

HKE Spirits Accelerated Aging Stick with Bottle Cap



The main body of the spirits accelerated aging stick with bottle cap is made by stainless steel 316L, medical grade. Inside of stainless steel stick is full of HKE energy fluid. The HKE energy fluid influenced by the far-infrared emissivity of the sun and the gravity of the earth's rotating magnetic field creates physical resonance. Under the effect of this resonance, the ethanol will be accelerated free from congeners, making the Whiskey or wine more aromatic, smoother and aged taste. This is the best solution to turn inexpensive spirits like whiskey into expensive-tasting spirits in just 1 ~ 3 minutes.

HKE technology is accelerated physical maturation method. The product does not need to be powered, heated, condensed, gasified or added any additives during the

accelerated aging process.

What are the Advantages?

- Effectively identify chemically synthesized fake and inferior wines
- Reduce bitterness and methanol in newly made spirits
- Enhance the esterification of young wine and makes the tannins soft and docile
- Thanks to low isobaric and strong penetration, the spirits or young wine after HKE aging will have a faster metabolism and less hangover



How to Use it?



Just put HKE Spirits Accelerated Aging Stick into the bottle and let stick contacts with Spirits, Liquor or Wine. Stir few second and close the cap back on the bottle firmly.

Aging

Whiskey: The effect of HKE physical resonance cracks the macromolecules in Whiskey and makes more flavors on your palate. To aging whiskey, you put the stick in bottle about 1 ~ 3 minutes. You can even extend the time of putting stick in the bottle according to personal preference.

Liquor: For aging the liquor, the longer the resonance time of HKE Spirits Accelerated Aging Stick in bottle, the more aromatic and mellow it will be. However, the taste of liquor will be difficult to drink if there are some unnatural additives in liquor.

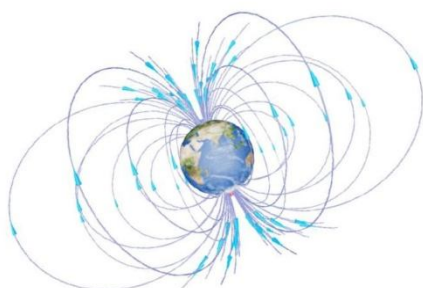


Decanting

Red Wine: For sober-up the wine, it takes only 20 ~ 30 seconds. Under the effect of HKE physical resonance, the hidden aroma will be rapidly released and whole wine will become more delicate. As personal preference, extend the stick, to enjoy the greatest pleasure of wine in the bottle time. As time went by, it will bring different charm of the red wine. HKE Spirits Accelerated Aging Stick is very suitable for the strong young wines of tannins.

* This HKE spirits accelerated aging stick is not suitable for bubble wine like Beer or Champagne.

HKE Technology in Spirits Accelerated Aging Stick?



The inside of accelerated aging stick is full of HKE energy fluid made by rare elementary materials which contains basic elements, protons and electrons. The energy of protons comes from the far-infrared emissivity of the sun, and the electrons are affected by the gravity of the earth's rotating magnetic field. After the two collide, they spontaneously rotate to generate resonance energy.

The resonance energy can be considered as a kind of catalytic engine to accelerate the effect of aging, making the spirits, liquor or wine more aromatic and smoother.



Mechanical Specification

Material	316L Stainless steel, Medical grade
Length (Cap included)	There are 2 length of sticks, 12 cm/ 24 cm
Length (Cap not included)	11.5 cm/ 23.5cm
Diameter (Outer)	0.759 cm
Weight	123g (short accelerated aging stick); 173g (long accelerated aging stick)
Half-life Period	10 years
SGS Non-Radioactive Contamination Test	Compliant with Non-Radioactive Contamination at International level (Report No. KK-20-05866)
Cleaning Method	It is recommended to wash with clean water after use and then wipe with a clean dry cloth

