

FLAVORING

IMPROVES THE TASTE OF ALL WINE, COFFEE, TEA AND FRUIT DRINKS

Wine connoisseurs and dilettanti alike are astonished by the transformation of taste that the Magnetizer FLAVORING causes.

Pour inexpensive wine through one side of the FLAVORING and it immediately becomes smoother and sweeter on the palate. The bouquet has added depths and the nose a more distinctive character.

Turn the FLAVORING over and the same wine becomes richer and more dry.

How does it work?

The technology of magnetizing liquids is an age-old yet not commonly-known science.

- The Magnetizer FLAVORING naturally changes the molecular texture of the liquid with the result that the liquid is of a much smoother texture and therefore a different taste.
- The Magnetizer FLAVORING is clearly marked so that you will always know which side to pour through to get the desired result.
- The Magnetizer FLAVORING has many other uses. Tea, coffee, fruit juice and water are all transformed



The FLAVORING turns a Chateau Plonk into Chateau Lafitte!

A young red *vin ordinaire* becomes a silken cabernet with rich top and lower notes. A Grand Cru that is too dry for your liking miraculously tastes as sweet as a Riesling. Amaze and amuse your friends by gifting them with the Magnetizer FLAVORING.

START POURING! START ENJOYING!