

Yes, sparging stones have been shown to remove dissolved oxygen (or CO₂) from water or wine. The efficiency of sparging is influenced by many factors, such as bubble size, contact time between the gas and wine, temperature of the wine, gas pressure, and the flow rate of gas in relation to the flow rate of wine.

The smaller the bubble size for a given volume of gas, the greater the interface area is in contact with CO₂, resulting in a more efficient removal of oxygen.

NOTE: The porosity of the sintered element in the sparging unit will determine the bubble size. A bubble size of 0.03 mm diameter will suffice for sparging. Also, the longer the contact time, the more efficient the sparging will be. A flow rate of 0.1 to 0.8 liters of inert gas per liter may be required to achieve the desired results.

Click [HERE](#) for sparging stones ordering information and pictures.

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