



# ABCCORK PRESENTS

## Carboys: Glass or Plastic?

The carboy is one of your basic winemaking tools. So, the choice between a glass or plastic carboy is really an important choice. Do not be fooled into thinking that it doesn't matter which carboy you use. Glass is the clear choice.

### **Glass**

#### **Disadvantages**

- Glass is fragile and break if dropped
- Glass is difficult to handle when wet
- Sunlight can reach wine though glass

#### **Advantages**

- Glass is clear so you are able to monitor fermentation
- Glass is easier to clean and sanitize than plastic
- You will not scratch glass during routine cleaning
- Glass carboys easily allow for a more effective airlock seal. This means little to no oxidation will occur in your wine during storage
- Glass is inert. No chemicals or solvents will enter your wine

### **Plastic**

#### **Advantages**

- Plastic is less expensive than glass
- Plastic is lighter and easier to handle than glass. Your carboy will not break if you drop it.

#### **Disadvantages**

- It is difficult to monitor fermentation
- Plastic scratches easily. Inside these scratches harmful bacteria can live
- Plastic is prone to harbor unpleasant odors and tastes
- Plastic carboys can make it difficult to clear your wine
- It is difficult to get an airtight seal with a plastic carboy
- The lack of an airtight seal introduces oxygen into the wine which results in damage to the wine
- Some plastics may leach solvents when they come into contact with acidic or alcoholic fluids like your wine
- When you lift a plastic carboy the bottom may deform drawing in water from the airlock



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Cleanliness is one of the most important elements of successful winemaking because the most common reason for a spoiled batch is insufficient sanitation. Glass is easier to clean and keep clean. It will not scratch like plastic does. Even smallest gouges create homes for bacteria that can ruin your wine. Beyond scratches plastic is also porous, which also allows these bacteria to damage your wine. Plastic also leaves you at risk for oxygen to enter your wine which results in that dreaded vinegar smell and taste. Also, glass allows you to see if any problems develop in your wine like films, gunk or stuck fermentation.

Plastic will also retain foul smells and tastes. Have you ever stored leftovers like tuna or a strong smelling dish for a little to long in Tupperware? No matter how many times you wash the dish, the smell will remain. The same thing will happen during winemaking. One mistake will ruin future wines. Glass, however, will not hold these flavours and smells. Even if you ruin one batch of wine, you will have a clean slate the next time.

Glass carboys, if handled carefully, can be the superior choice for winemaking. Cleanliness is the key to consistent winemaking. Insure the success of your wine by using a glass carboy.



# OR



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