



THAP

# Contemporary Terracotta Amphora

The Hungarian Amphora Project (THAP) produce contemporary amphorae of high quality with practical options for winemakers, brewers and other producers.

From the centuries old clay and terracotta region of Pécs, the base materials are sourced, purified and mixed to a special composition to allow for consistency in porosity and strength. The clay is formed by craftsmen into Amphora by hand, then gently air dried until it is ready to go into the kiln to take its final form.

THAP's terracotta composition has been researched and proven to comply with the requirements for food use; all components are known and controlled.

## Features

- **Hygienic Material** – The small pore size of the amphora and the absence of wax treatment results in an easy to clean surface and little development of micro-organisms. Even red wine does not stain the interior of the terracotta products so they can be used alternating for making red and white wine
- Suitable for fermentation and ageing of red and white wines
- **Evaporation** – A consequence of porosity needed for the micro-oxygenation (like in barrels). Porosity of the clay composition is around 2.5%. Pore size micron. This porosity provides a moderate level of micro-oxygenation
- Terracotta lid is easy to use and provides good thermal insulation
- **Tilting System** – Steel tilting rack allows for easy emptying. Available for 230L and 500L amphora



Tilting System Video



Volume	800L	500L	230L	40L
Dimensions (cm)	109 (W) x 137 (H)	86 (W) x 137 (H)	71 (W) x 98 (H)	41 (W) x 55 (H)
Weight	250 kg	145 kg	88 kg	34 kg

## Standard Equipment



Terracotta Lid

## Recommended Accessories



Tasting Tap



Airlock & Extra Large Airlock  
For 230L to 800L.

## Optional Accessories



Stainless Steel Cooling Spiral  
For 230L to 800L.



Stainless Steel Sunken Lid  
For 230/500L.



Outlet Gland with 2" Tri Clover  
For 230L to 800L. Forward facing flush with bottom 2" Tri Clover.



Tilting System  
Galvanised Steel.  
For 230/500L.



Stainless Steel Flat Lid  
For 230L to 800L.



Outlet Gland with 2" BSM or DIN  
For 230L to 800L.



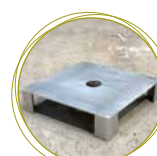
Stainless Steel Door  
200mm for 500L.  
250mm for 800L.



Acacia Pallet  
For 230L to 800L.



Glass Lid  
For 230L to 800L.



Stainless Steel Pallet

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