

## **Early brewing equipment**

In the historical hall of the Changyu Liquor Culture Museum, there are many rusty and highly weathered early professional brewing equipment in Changyu, such as early filters, presses, bottling machines, distillation machines, etc. Through these cold devices, we seem to see the efforts and difficulties made by Chang Yu in the pioneering period, but we also feel the confidence of Chang Yu in leading the domestic wine industry towards scientific and standardized development.

In 1910, Changyu Company imported for the first time from Italy a 6500kg grape crusher (formerly known as a shaker) and grape press.

In 1930, Chang Yu imported a lightweight distillation machine powered directly by coal fire from Germany. In the early 1930s, 8 grape press machines were introduced, which were manually operated with a capacity of 200 liters per machine. Introduce 2 wine making machines, 1 corking machine, 1 tin capping machine, and 1 wine filtering machine each.

The three large oak barrels in the wine cellar are made from oak produced in the Limose Mountains of France for over 100 years. After being aged for three years, exposed to sunlight and rain, and parasitic wild mountain mushrooms turning black, they are completed. These three wooden barrels can store 15 tons of wine per barrel. The wine, vermouth, and brandy aged in these three large barrels won a gold medal at the 1915 Panama Pacific International Exposition. These three large barrels are known as the "treasures of the Changyu Wine Culture Museum".