



# OENO<sup>2</sup>



**Micro & Macro**  
Precision micro- and macro-oxygenation

---

OENOFRANCE



*The relationship between wine and oxygen is perhaps one of the most discussed issues in modern winemaking.*

*During the various stages of winemaking, wine's oxygen requirements vary.*

**OENQ<sub>2</sub>** makes it possible to precisely meet the wine's requirements by providing the amount of oxygen it needs at every stage of winemaking.

**OENQ<sub>2</sub>** macro- and micro-oxygenation promotes lasting organoleptic balance and stability in the wine.

## Acquiring an OENQ<sub>2</sub>

### **Activate**

Biomass and guarantee smooth alcoholic fermentation.

### **Prevent**

Reduction processes.

### **Special features**

The system **OENQ<sub>2</sub>** differs from other systems available on the market, since instead of a dosing chamber (mechanical system) it uses a flowmeter and pressure sensors that measure gas flow in real time.

### **The dosing instrument operates electronically rather than mechanically.**

This is done by using a microprocessor and a specific software programme that enables it to perform calculations continuously. As a result, the changes in flow needed to maintain the volume of oxygen initially required are carried out accurately ensuring a constant supply of oxygen.

## OPTIONAL ACCESSORIES

**PRESSURE REDUCERS**



# system makes it possible to

## Stabilise

Colour and soften tannins by removing grassy notes.

## Optimise

Aromatic expression and manage maturation on lees.

## Which OENO<sub>2</sub> should you use?

So as to meet all your requirements, it is possible to choose between the following models:

### MODEL WITH 1 OR 2 OUTFLOWS



### MODEL WITH TOUCHSCREEN AND 5, 10, 20 OR 30 OUTFLOWS



*These models can be fitted with additional measuring units.*

## Dosage methods and characteristics

**Customised dose:** Dosage used mainly during alcoholic fermentation of white and red wine, or else for the specific treatment of reduction (mg/L supplied during a programmable time period).

**Macro-oxygenation dose:** Specific dosage for the treatment of red wine at the end of AF and before MLF, to improve stability of colour (mg/L/day, programmable treatment time).

**Micro-oxygenation dose:** Dosage for treatment after MLF and all the way through maturation, to define the organoleptic profile and enhance taste and aromas (mg/L/month).



Low dosage with Micro



High dosage with Macro

## DIFFUSERS



Fermentation macro diffuser

Standard diffuser

Barrels diffuser

## INJECTION UNIT



DIN, GAROLLA, MACON connection (40,50,60)

Length 110-130-150 cm

## TECHNICAL SPECIFICATIONS

<b>Minimum operating pressure:</b>	4.5 (bar)
<b>Maximum operating pressure:</b>	5.5 (bar)
<b>Optimum operating pressure:</b>	5 (bar)
<b>Maximum input pressure:</b>	6 (bar)
<b>Maximum distance for power supply:</b>	approx. 40 m
<b>Maximum daily dosage:</b>	2000 g/day/output
<b>Minimum programmable dosage:</b>	100 mg/month (total)
<b>Maximum pressure gas supply:</b>	3.5 (bar)
<b>Type of gas used:</b>	Oxygen
<b>Maximum compensated pressure:</b>	0.5 (bar)
<b>Connection gas inflow:</b>	Rapid connection plastic pipe 4x2.7
<b>Connection gas outflow:</b>	Rapid connection plastic pipe 4x2.7
<b>Minimum dosage unit:</b>	0.1 mg
<b>Minimum programmable dose:</b>	0.1 mg/L
<b>Maximum programmable dose:</b>	99 mg/L
<b>Minimum programmable volume:</b>	200 L
<b>Maximum programmable volume:</b>	500 000 L
<b>Dosage methods:</b>	micro (mg/L/month), macro (mg/L/day), customised (mg/L with programmable time period)
<b>Flow rate measurement:</b>	continuous
<b>Input supply:</b>	220 V or 24 V
<b>Maximum operating temperature:</b>	40 °C
<b>Minimum operating temperature:</b>	5 °C
<b>Maximum storage temperature:</b>	60 °C
<b>Minimum storage temperature:</b>	5 °C
<b>Communication ports:</b>	1
<b>Type of communication port:</b>	RS 485 standard
<b>Data protocol:</b>	MODBUS RTU