



Oenological equipment

DYNAMIC INFUSER

Faster, more precise and more economical management of your wood chip addition!

Vinification and Ageing



The Dynamic Infuser system was created to improve the extraction of alternative products while ageing wines.

In fact, with traditional use the diffusion of wood compounds is not optimal.

Thanks to this system's automated mixing and pumping over, contact times are precisely and dynamically controlled to obtain a targeted organoleptic profile.

Advantages of the infusion system

Easier to use

- The pilot tank can be filled and emptied from the outside. There is no need to install the infusion nets inside the wine tank to be treated
- Thanks to the homogenizing propellers, the emptying system promotes the exit of the previously extracted alternatives

Better use of alternatives

- Management of wood extraction kinetics in batch or continuous mode
- The homogenization system enables more efficient and effective extraction of alternatives

The possibility of managing extraction kinetics

- The management of the wine recirculation speed allows you to speed up or slow down the extraction kinetics
- The creation of pause and work cycles for the pump and the homogenization system allows you to control the processes
- Preparation of highly concentrated wines

Reduction of oxidation phenomena

- The possibility of using inert gases (N₂ / CO₂) promotes the elimination of air
- The system of inerting while automatically filling the tank also limits air contact with the wine

Fully automatic cycles

Programming all the control parameters, on a weekly or monthly basis, makes it possible to establish fully automated extraction processes that make treatment repeatable and place it under the user's control

Management of oxygen addition

- The on-board oxygenation unit facilitates control of the polymerisation and integration processes of the mixtures extracted from the wood
- Addition during a slow recirculation phase enables better homogenization and the optimum transfer of oxygen into the tank during treatment

SOFTWARE FUNCTIONALITY

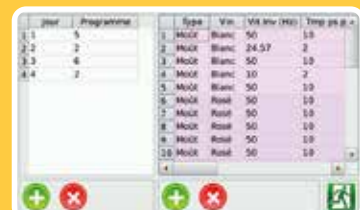
VIEWING AND CONTROL OF WORK PARAMETERS

NITROGEN PRE-WASH, FILLING AND EMPTYING FUNCTIONS

OPERATION MANAGEMENT WITH THE POSSIBILITY TO PROGRAM WORK STEPS

MANUAL COMMAND MANAGEMENT

VIEWING OF ALARMS AND INTERRUPTION OF THE CURRENT OPERATION IN CASE OF ALARM

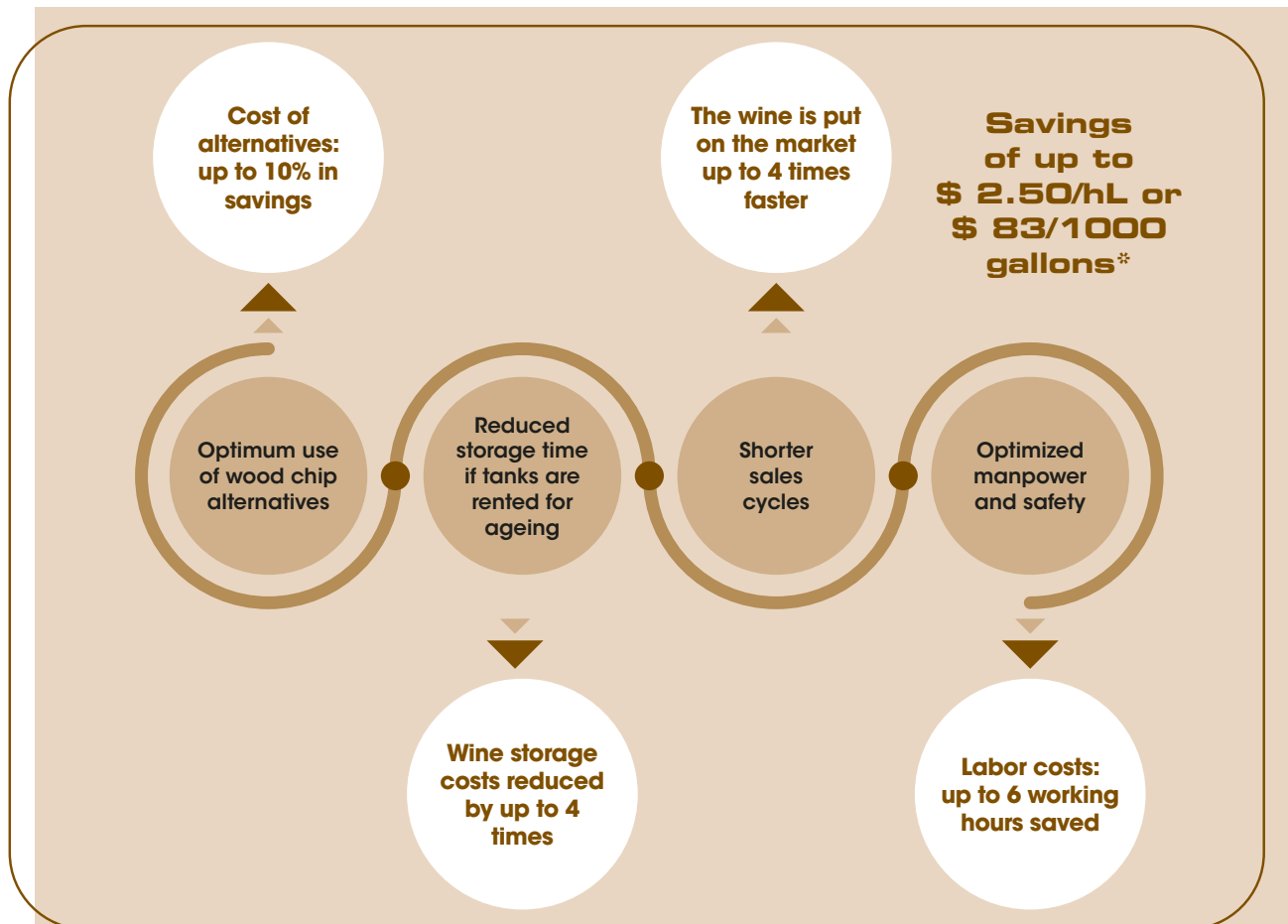




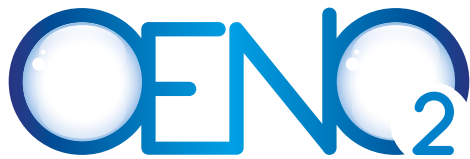
Personalized follow-up from A to Z



An effective and economical tool for managing wood chip addition



This equipment is eligible for investment aid.



A response to the oxygen needs of each wine

The relationship between wine and oxygen is perhaps one of the most hotly debated issues in modern vinification. During the different phases of winemaking, the wine's need for oxygen varies.

OEN₂ enables us to adapt precisely to the wine's needs by

diffusing the quantity of oxygen that is necessary at each stage of the production process.

OEN₂ macro- and micro-oxygenation promote the wine's organoleptic balance and stability over time.



Being equipped with an OEN₂ system enables you to

Activate

the biomass and ensure regular alcoholic fermentation.

Prevent

reduction phenomena.

Stabilize

the colour and soften the tannins by erasing grassy notes,

Optimize

the aromatic expression and control ageing on lees.

Dosing modalities and quality

Customized dosage: Dosage used mainly during alcoholic fermentation of white and red wine, or for the specific treatment of reduction (mg/L added during a programmable period).

Macro-Oxygenation Dose: Specific dosage for the treatment of red wine at the end of AF and before MLF to improve color stability (mg/L for programmable treatment period).

Micro-oxygenation Dose: Treatment dosage after MLF and for the entire duration of the ageing period, to define the organoleptic profile and improve taste and aroma (mg/L/month).

Special features

The OEN₂ system differs from other systems available on the market, in that it does not use a dosing chamber (mechanical system). Instead, it uses a flow meter and pressure sensors that measure gas flow in real time.

The operation of the dosing instrument is no longer mechanical but electronic, with a microprocessor and specific software that allow continuous calculations to be performed. Consequently, the changes in flow rate necessary to maintain the volume of oxygen initially required are carried out precisely, with a constant diffusion of oxygen.

Which OEN₂ to use?

In order to meet all your requirements, it is possible to choose among the following models:

MODEL WITH 1 OR 2 OUTLETS



These models can be equipped with additional measuring elements.

TOUCH SCREEN MODEL WITH 5, 10, 20 OR 30 OUTLETS



Low dosage with micro-oxygenation

High dosage with macro-oxygenation

OPTIONAL ACCESSORIES

PRESSURE REGULATORS



INJECTION UNIT



Length 110-130-150 cm

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DIFFUSERS



Macro Fermentation Diffuser



Standard Diffusion

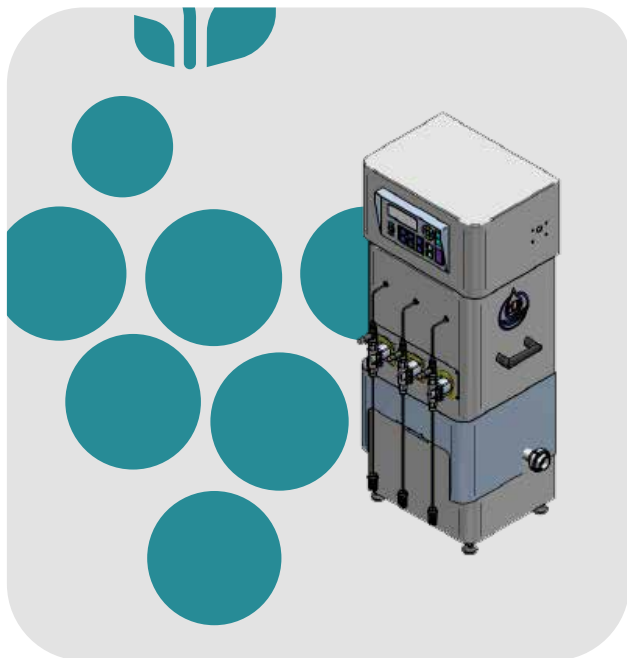


Barrel diffuser

MICRO DOSING PUMP

Precision injection system!

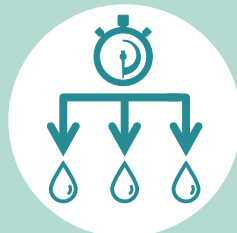
Gum Arabic, Potassium Polyaspartate, Enzymes



Specially designed for the wine industry, the micro dosing pump allows simultaneous dosing of gum arabic or other technological aids during the bottling process, before or after microfiltration.



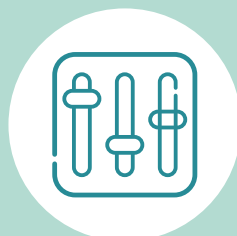
Please contact our technical department to learn more about the use and installation. This equipment is eligible for investment aid.



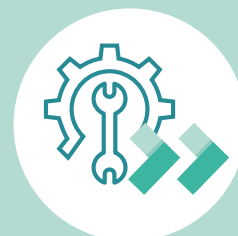
Precise, simultaneous dosing (up to 3 types of products)



Machine is delivered calibrated and ready to use



Customizable manual or automatic mode



Fast cleaning and maintenance

Equipment / product synergy

KYLMA®

Range of tartaric stabilizers

- Total, lasting stabilization,
- Preservation of organoleptic qualities,
- Low environmental impact.



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