VA FILTRATION
USA

MOBILE BRETT CHARACTER (4EP & 4EG)/DES REDUCTION*

FREQUENTLY ASKED QUESTIONS

Does 4EP/4EG Reduction affect wine quality?

The 4EP reduction process is designed to be as gentle as possible on the wine. The benefits of reducing the Brett characters are numerous and the quality of the wine improves considerably at reduced 4EP levels.

Can I reduce the Brett character on a single barrel of wine?

Absolutely! We have a smaller treatment system called the 'Sweetspotter', specifically designed for single barrels up to around 500 gallons. They are available to rent or lease, with our professional supervision if you need it.

Is there a pH change after 4EP/4EG processing?

This process does not change a wine's pH level at all.

What level of 4EP Reduction can this process reach?

The answer is whatever level you want. It simply depends of how many passes you are happy for your wine to be put through.

We have reduced 4EP from over 3000 µg/l to under 400 µg/l. Utilizing our 'Sweetspotter' to test a single barrel is the ideal way to find out what filtration treatment your wine needs, well in advance.

Will Brett return after being processed?

Not if the Brettanomyces yeast is removed to begin with, no. Any future Brett issues however, should be addressed with sterile filtration or free sulfur levels.

What else is removed during this process?

Phenols under a molecular weight of 140 can also be removed. Don't worry too much, as these occur in minor concentrations and have little or no effect your wine's flavour or aromatic character.

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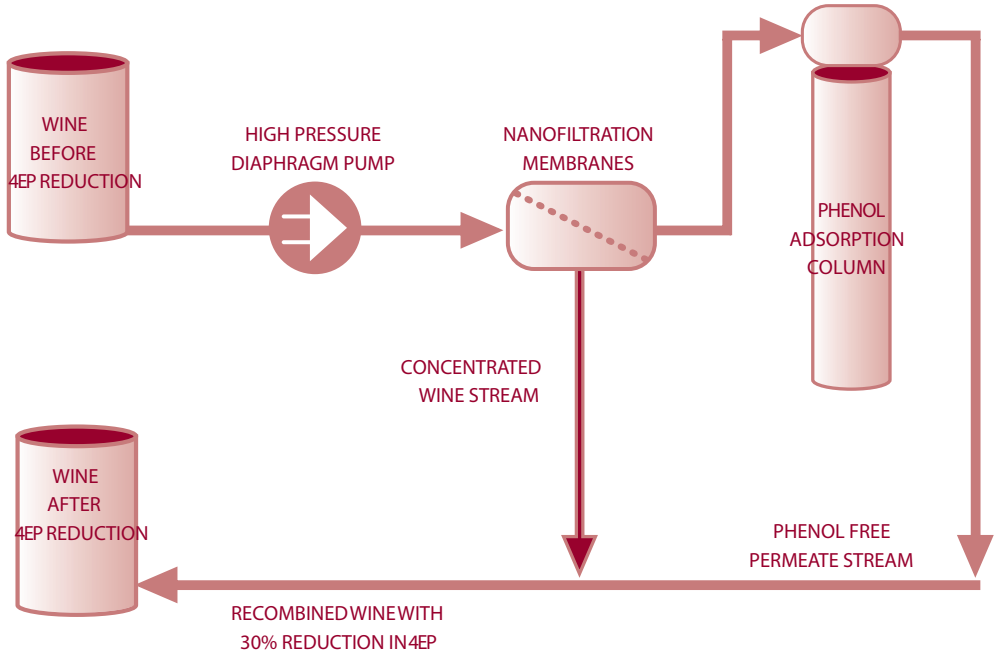

ADVANTAGES OF THE REDUCTION PROCESS

- 30% 4EP & 20% 4EG reduction per pass
- 20%–30% DES, 10-20% DMS reduction per pass
- 500–1,000 gal/hour
- No internal recirculation
- Minimal heat increase
- Lower treatment pressure
- On-site continuous supervision

ON-SITE TECHNICAL INFORMATION

System Flow Rate:	500 - 1,000 gal/hr
4EP Reduction expected / pass:	30%
4EG Reduction expected / pass:	15–20%
Preferred process:	Tank to tank over 2500 gal
Power required:	208/240V (30 amp), 480V (20 amp) or 380V (30 amp)
Water required:	Running water at 30 psi (minimum)
Nitrogen required:	Single cylinder
Min. wine inlet temperature:	50°F minimum. 50°F–60°F preferred
Max residual sugar (RS) level:	10% (if higher, please call us)
Min. recommended lot size:	300 gallons)(Use ‘Sweetspotter’ for smaller volumes)
Glycol cooling:	Not required
Clarity required for processing:	Racked twice, minimum

*US Patented Processes
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