



- Need to cold stabilize in a hurry?
- Want to avoid paying storage charges while carrying out cold stabilization?
- Need to cold stabilize not only white wine but red wine too?

## NOW YOU CAN WITH OUR LATEST COLD STABILIZATION PROCESS

The stability of wine is dependant on a number of factors - potassium concentration, pH, ethanol concentration and bi-tartrate ion concentration. Typical methods include chilling the wine to 28F for 1-2 weeks or seeding and chilling the wine to induce stability. Our process is a simple ultrafiltration/cation exchange that targets excess potassium ions. The process works by reducing the wine conductivity to “stable” levels as determined by laboratory trials. Once the wine leaves the machine, it is 100% stable at the required stability temperature.

Pricing is volume based and is highly cost effective when compared with traditional methods.

Process flow rate	800-1500 gal/hr
Operating pressure:	100-200 psi (temperature dependant)
Expected pH change:	5-10% - depending on chemistry
Operating temperature:	40F-55F
Maximum R.S. level	120 g/l
Minimum volume:	60 gallons (with Sweetspotter)

As expected, the process is operated by one of VA Filtrations highly skilled process controllers. Conductivities are continuously monitored throughout the process ensuring stability is met.

The process is gentle on the wine and has been designed, as usual, with the integrity of the wine in focus.