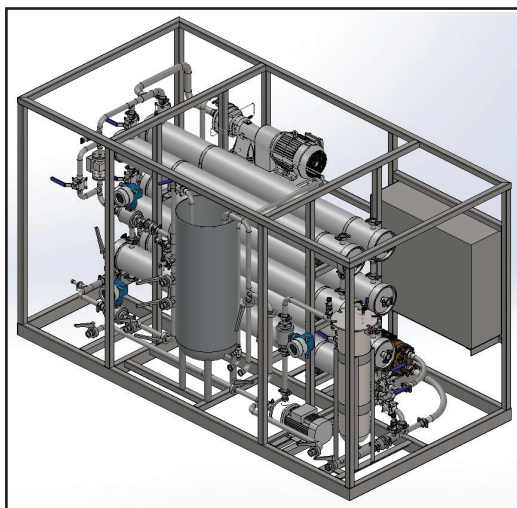


# MOBILE VA/EA REDUCTION USING NANOFILTRATION\*



## FREQUENTLY ASKED QUESTIONS

### Does Nanofiltration effect wine quality?

With single pass treatment, gravity-fed pump pressure and no heat increase, our process is purposefully designed to be as gentle as possible on your wine. Reducing the VA to the desired level will only enhance the quality and characteristics of your wine.

### Will VA reduction help restart a 'stuck' fermentation?

Yes, it will. Our testing and experience tells us that reducing your VA to less than 0.7g/Liter will help restart and complete your fermentation.

### Can I reduce the VA/EA on a single barrel of wine?

You bet! We have a smaller VA reduction system called the 'Sweetspotter' specifically designed for single barrels and up to 500 gallons. What's more, they are available with supervision if required, to rent or lease. Great for trials and smaller volumes.

### What pH change can I expect?

We're removing Acetic acid from your wine, so you can expect a small pH change. It all depends on the wine's starting pH and the overall VA reduction. We process with pH correction technology so pH changes are kept to a minimum.

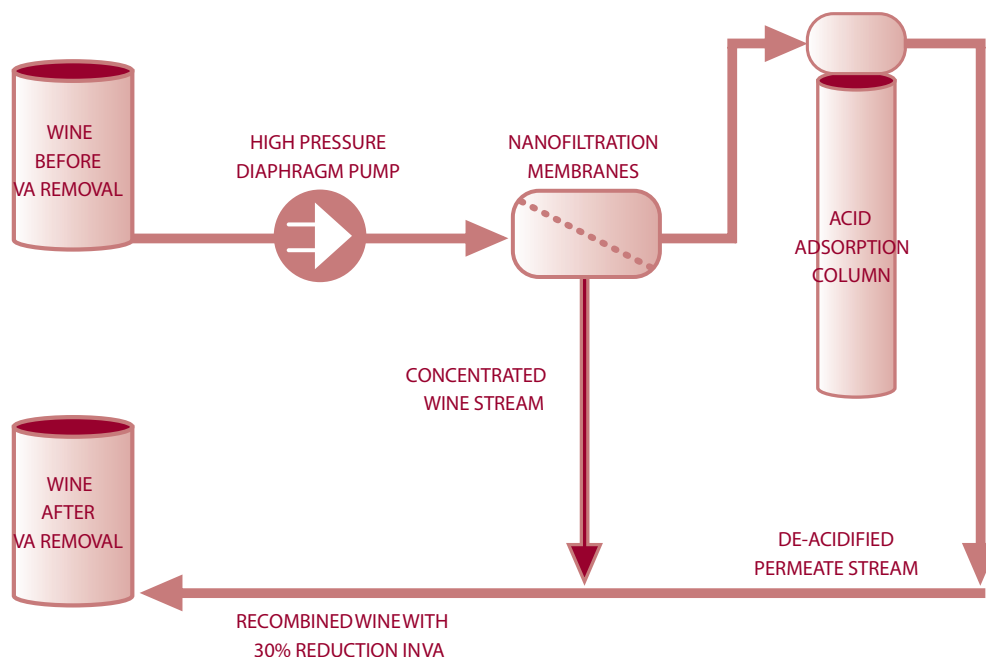
### How does Nanofiltration compare with RO?

Very well! VA reduction with Nanofiltration uses up to 50% lower operating pressure than Reverse Osmosis. That, combined with a higher VA removal rate in a single pass, adds up to a treatment with less power required, less heating of the wine and, importantly, less handling of your wine. Therefore, ensuring a higher quality end product.

### When should I reduce my VA prior to bottling?

At least one month prior to bottling is sufficient. Even though we're as gentle as possible, it's still smart to allow your wine enough time to recover before bottling.

# MOBILE VA/EA REDUCTION USING NANOFILTRATION\*



## ADVANTAGES OF VA REDUCTION NANOFILTRATION

- 30% VA reduction on a single pass.
- 500–1,000 gal/hour
- One pass means no internal recirculation.
- No heat increase.
- Lower treatment pressure (300–600 psi/20–40 bars) = lower wine stress
- Friendly and continuous on site supervision by skilled operators
- On site, small volume processing (15–500 gal)—using ‘Sweetspotter’
- Even cost effective for lower quality wines

## ON-SITE TECHNICAL INFORMATION

System Flow Rate:	500–1,000 gal/hr
VA Reduction / pass:	30%
Preferred process:	Tank to tank configuration
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.
Max residual sugar (RS) level:	10% (if higher please discuss)
Min. recommended volume:	500 gallons (Use ‘Sweetspotter’ for smaller volumes)
Glycol cooling:	Not required
Clarity required for processing:	Racked twice, minimum

\*US Patented Processes  
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