

Commendation

Category: Wine

PARSEC

Air Mixing M.I.®: automated gas remontage system

Air Mixing M.I.® is an automated remontage system using gas injection (air or nitrogen). This is an improvement in terms of automation and design on the equipment the company introduced in 2001.

Air Mixing M.I.® loosens and immerses the lees to create a larger exchange surface, so optimising the extraction of the desired compounds. Automation facilitates management of the remontage, performing gentle, graduated extraction cycles as the fermentation speed develops, and ensuring the vat temperature is evenly homogenised. This equipment optimises the extraction process, for large capacity vats in particular, and can also be used during devatting and élevage to mix the lees or homogenise the vat contents. It comprises stainless steel injectors, positioned to suit the size of the vat, with a programmable logic controller to manage gas injection.

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