

Commendation

Category: Wine

PARSEC

APHROMATE: control of fermentation and carbonation (“prise de mousse”) in sealed vats

This tool is used to acquire data (temperature and pressure) during the fermentation process so that the residual sugar content from production of sparkling wines in sealed vats can be obtained at any time and yeast starters prepared.

The tool is based on the development of algorithms obtained from numerous monitoring cycles. It brings together the initial environment's characteristics with dynamic data (temperature and pressure) enabling decisions to be made in real time on when to trigger closure of the vat, or to apply cooling to slow or accelerate the fermentation process according to the wine's desired profile.

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