

WINE ENERGY



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INNOVATION FOR THE WINE INDUSTRY



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BUCHER
vaslin



HEXAGONE
AIR CONCEPT

SAEN 5000 – THE ‘BRAIN’



AIR MIXING



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AIR MIXING – WHAT IS IT?



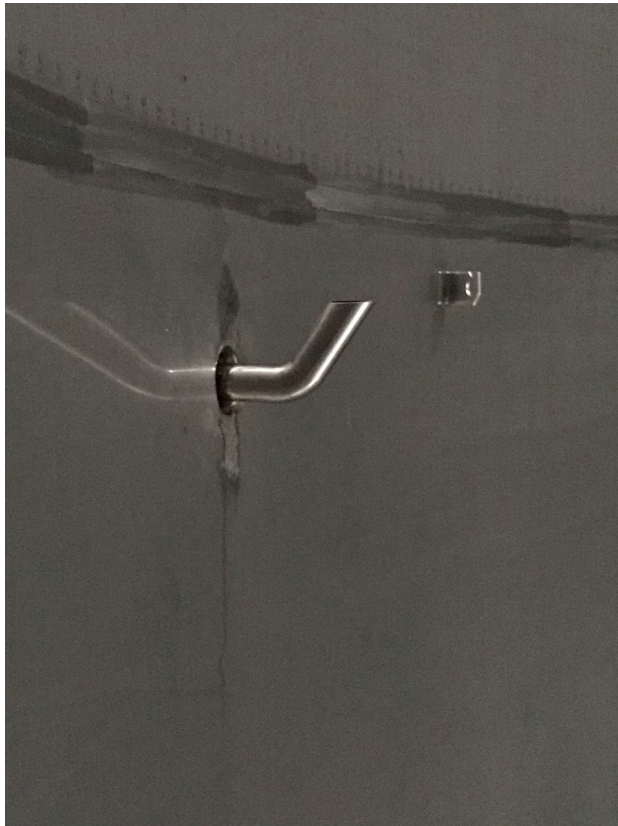
- **(PATENTED) MODULATED INJECTION**
- **COMPLETE IMMERSION & GENTLE ROLLING & MIXING OF THE CAP**



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AIR MIXING – INJECTOR INSTALLATION



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AIR MIXING – SAME-SAME BUT DIFFERENT

- **FASTER THAN OTHER SYSTEMS**
- **LESS INPUT POINTS (INJECTORS)**
- **SIMPLE PROGRAMS**
- **REMOTE CONTROL**



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BENEFITS – QUALITY



- **PERFECT MIXING OF THE ENTIRE CAP (EACH TIME)**
- **IMPROVED COLOUR & TANNIN EXTRACTION**
- **HOMOGENIZATION OF THE SOLID / LIQUID PHASE**
- **REDUCED LEES GENERATION**



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BENEFITS – QUALITY (CTD.)

- **REDUCED FERMENT TIME**
- **REDUCTION OF NUTRIENTS**
- **SEPERATION OF SEEDS (LESS GREEN TANNINS)**
- **HISTORY OF EACH FERMENT (EASY TO REPLICATE)**



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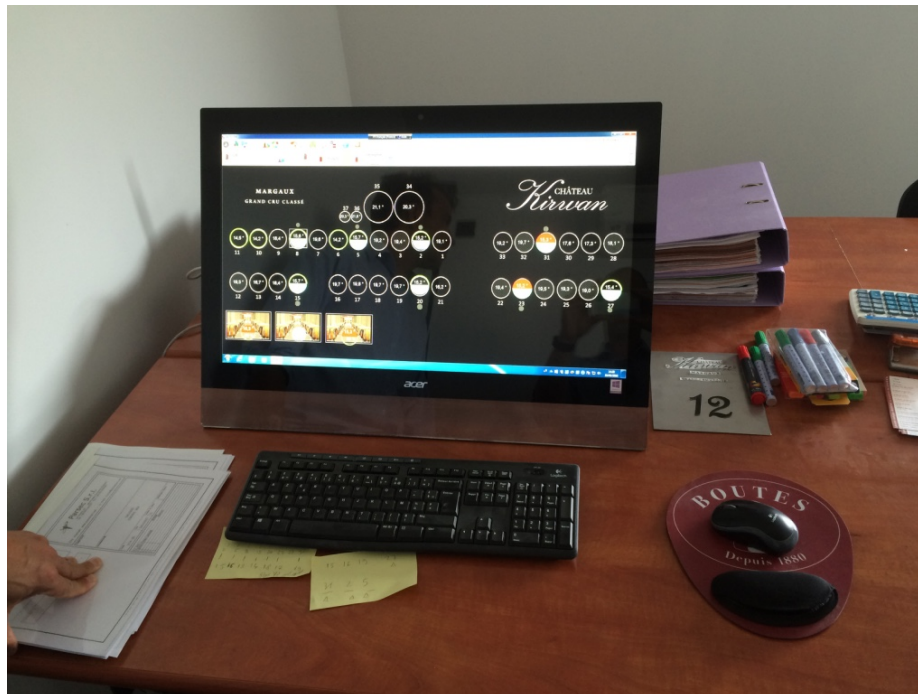


BENEFITS – SAFETY



BENEFITS – LABOUR REDUCTION

- **ELIMINATION OF PUMP OVERS**
- **ONE PERSON CAN MANAGE WHOLE TANK FARM**



BENEFITS – MAINTENANCE REDUCTION

- **NO NEED FOR PUMPS**
- **NO NEED FOR IRRIGATORS**
- **NO NEED FOR PIPEWORK OR HOSES**



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BENEFITS – TEMPERATURE CONTROL

- **REDUCED COOLING REQUIREMENT**
- **MORE EVEN COOLING**
- **SIGNIFICANT SAVINGS**



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AIR LINES - SETUP

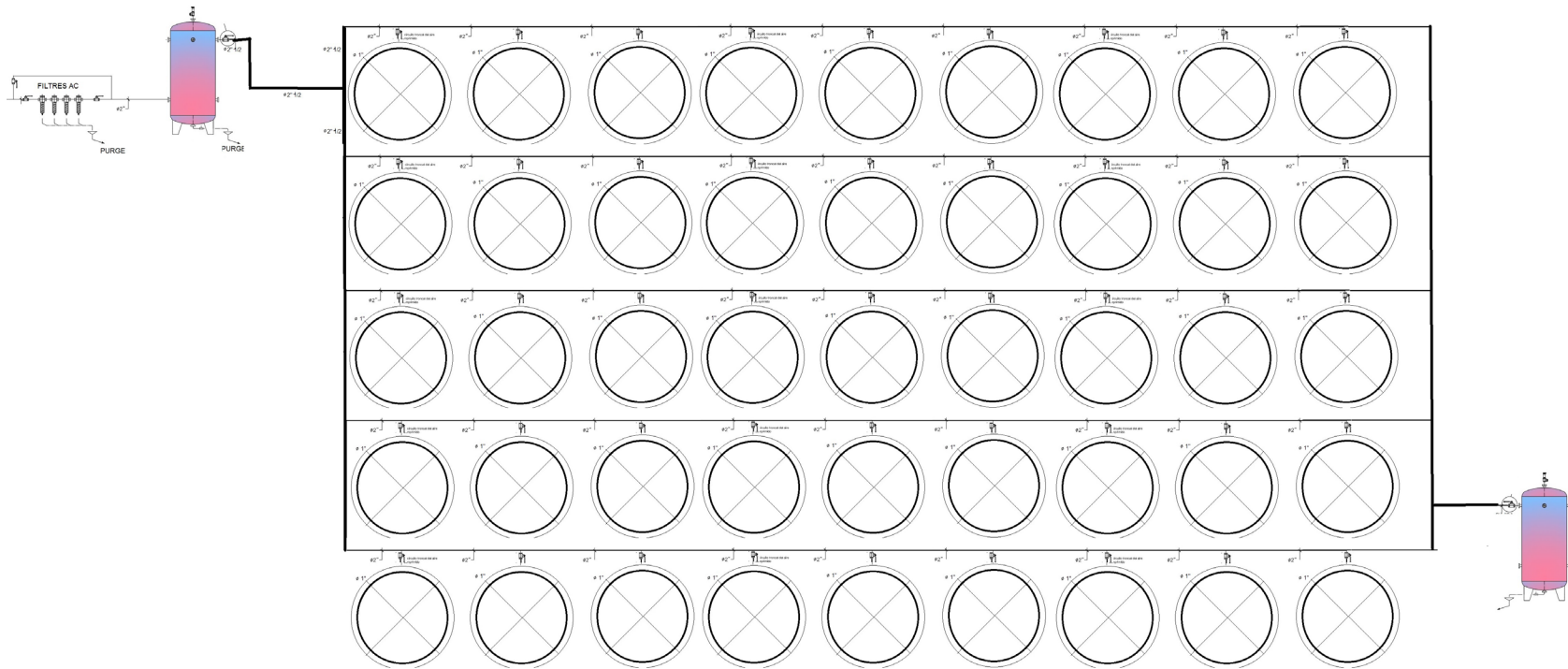


Schéma de principe de l'installation des conduites d'Air Comprimé / Azote



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AIR LINES – FILTRATION & PRESSURE

- **4-5 BAR (AIR OR NITROGEN)**
- **OIL FREE (IN CONTACT WITH WINE)**



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AIR MIXING – 100T SWEEP ARM FERMENTERS



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AIR MIXING – VIDEO



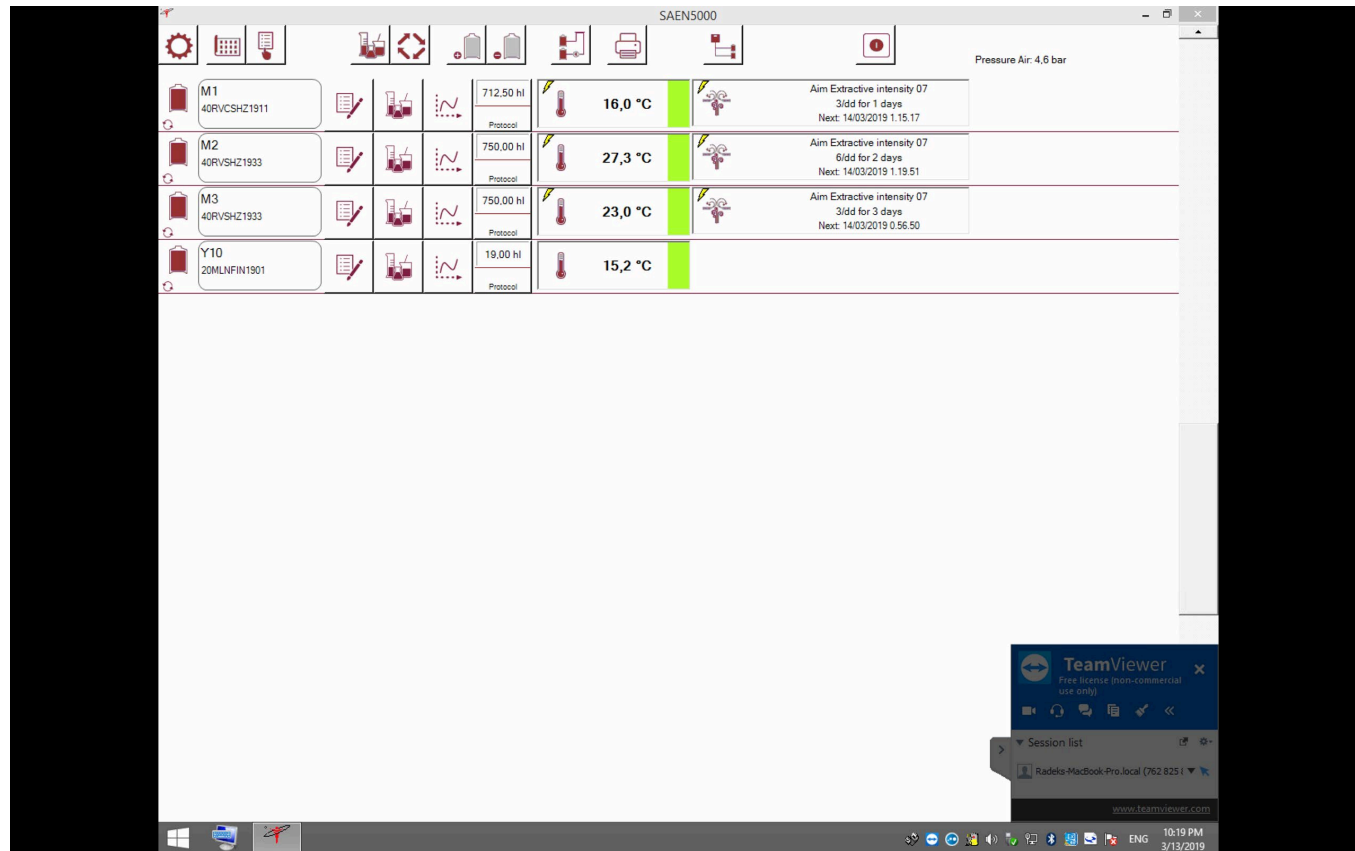
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SAMPLE TAP - HECLIPSE



MAIN CONTROL PANEL SCREEN



AIR MIXING SET UP SCREEN

SAEN5000

Pressure Air: 5,1 bar

50 AT CAS 157,5 HI 21,0 °C Phase change - 7 Hours

62 AM CAS 180,0 HI +O L Phase change - 7 Hours

Plan

Tank 50 - AT CAS

Time	Alcohol Reduction	Alcohol Final Value	Duration / Analyses	Extractive Intensity	Daily processing
Hours			7	Off	1
Hours			96	Intensità Estrattiva 03	12
Hours			96	Intensità Estrattiva 03	6
Continue				Off	1
Continue				Off	1
Continue				Off	1
Continue				Off	1
Continue				Off	1
Continue				Off	1

Close Stop

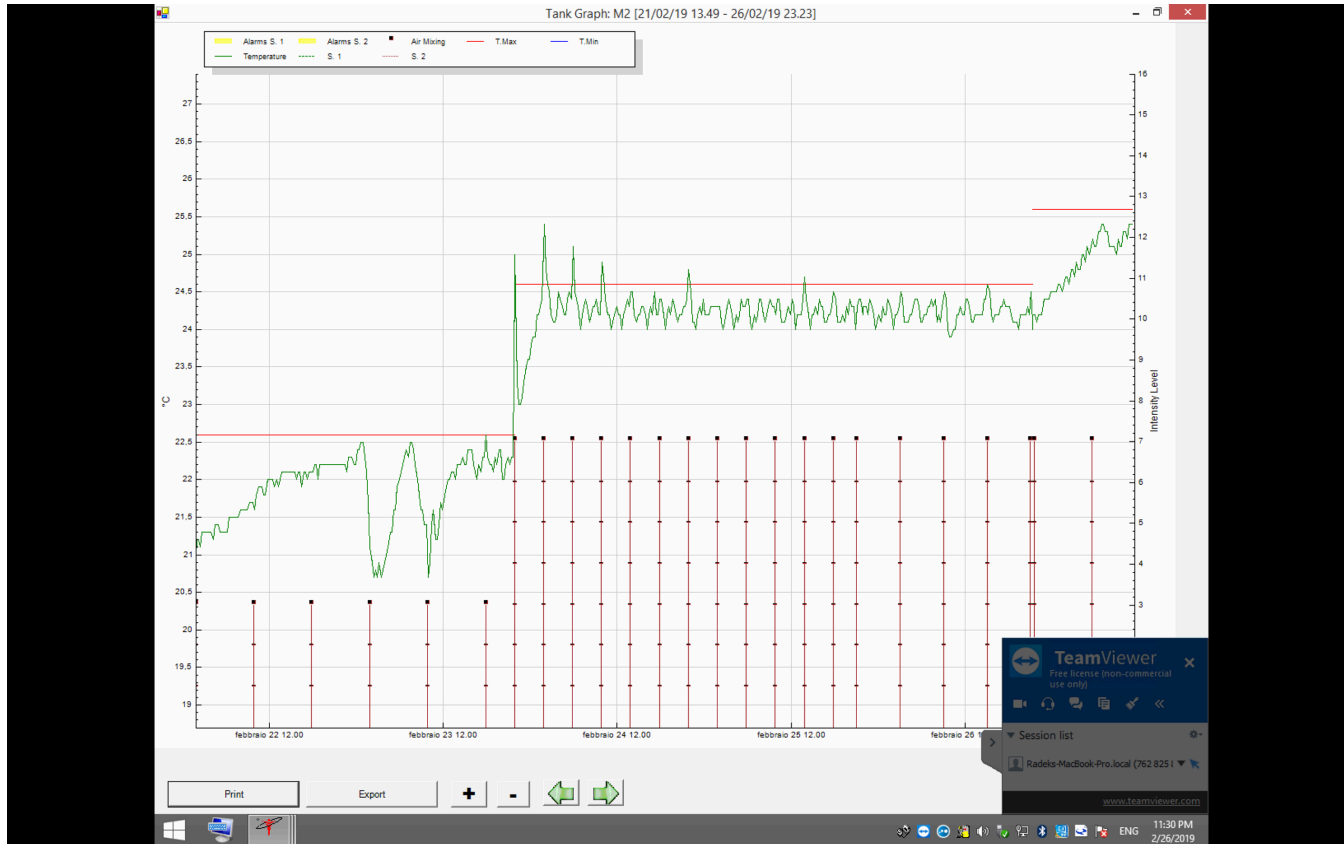
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Session list
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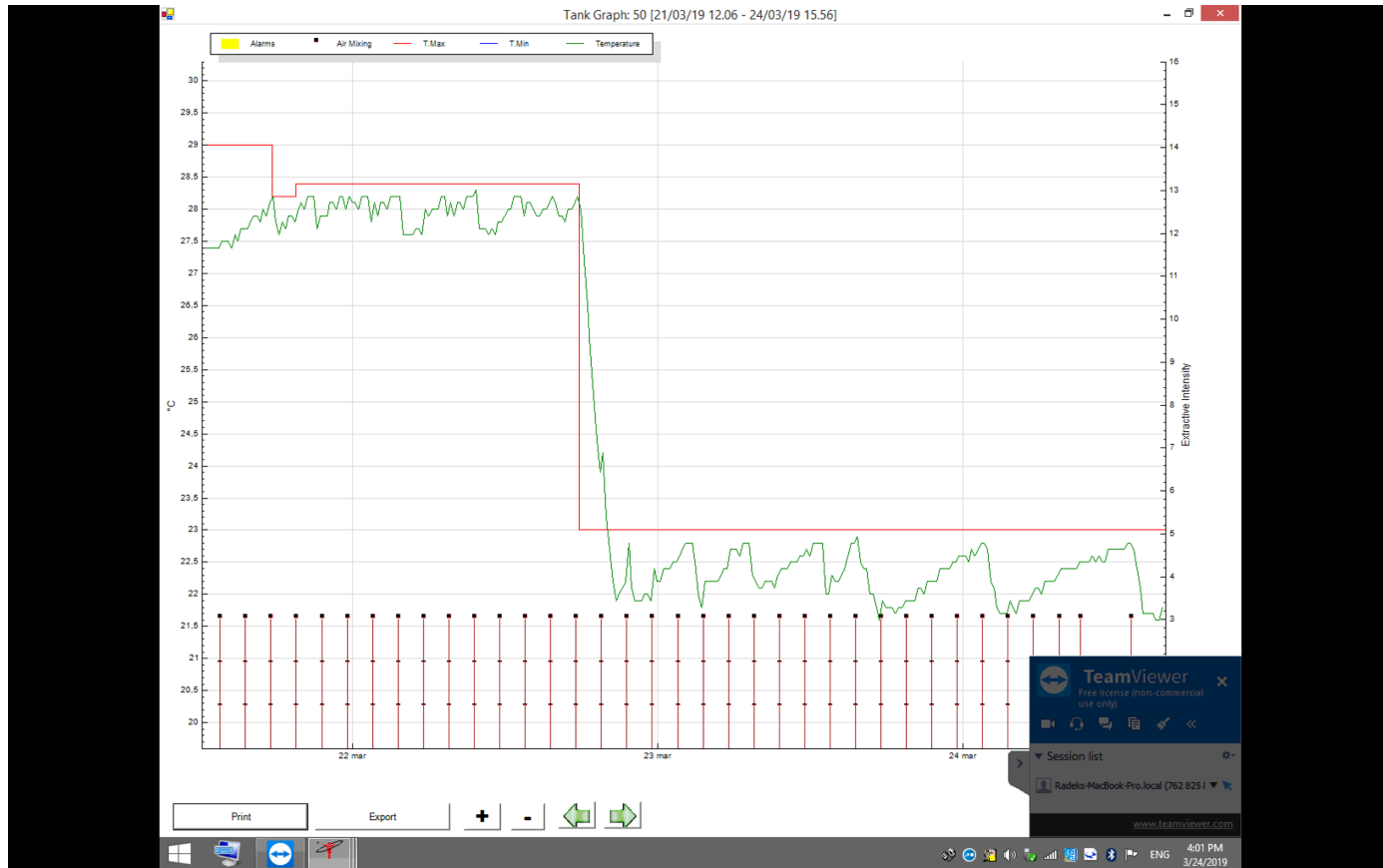
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AIR MIXING + TEMPERATURE CONTROL(1)



AIR MIXING + TEMPERATURE CONTROL(2)



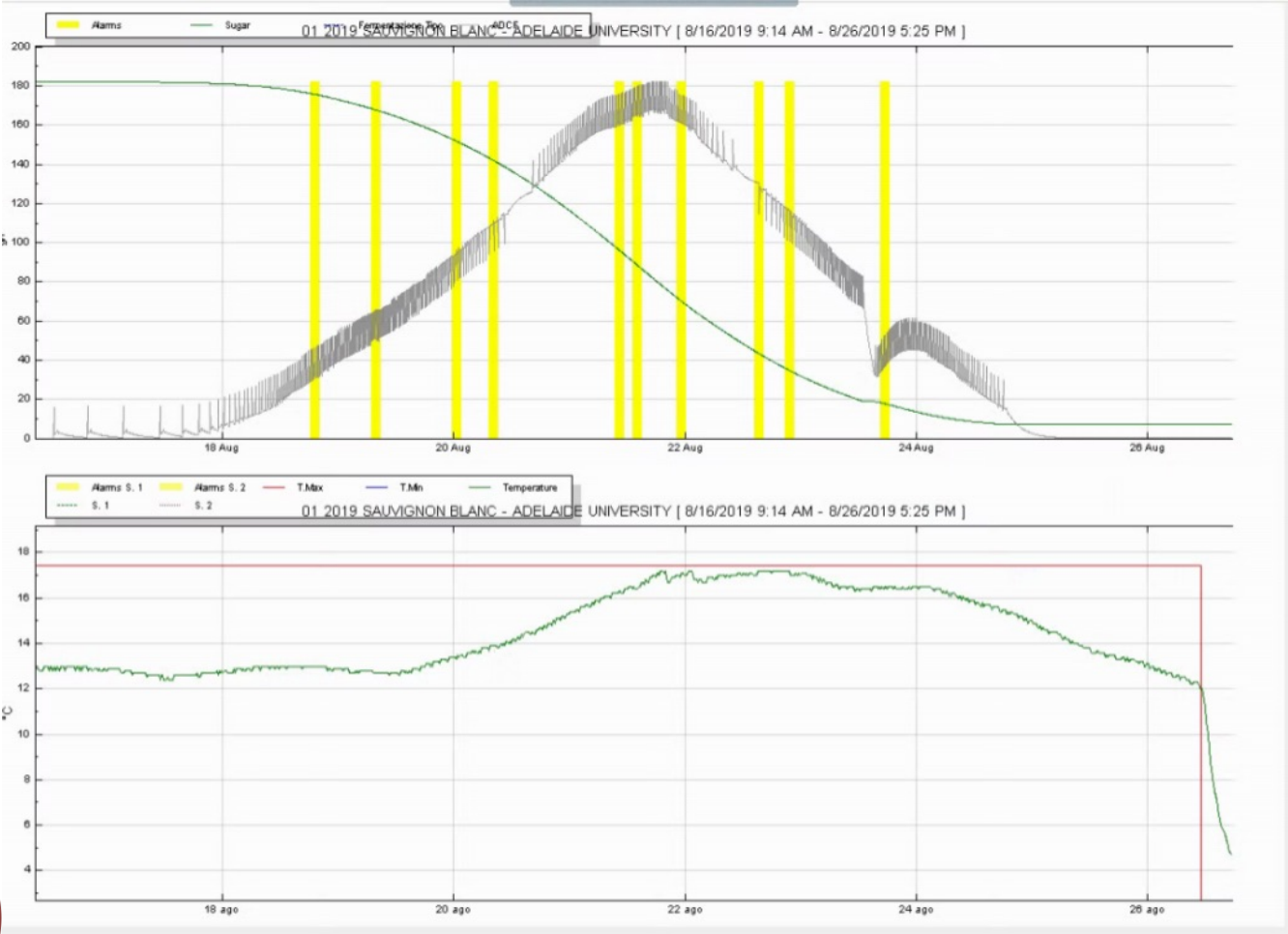
KINETIC FERMENTATION



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KINETIC FERMENTATION



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MACRO / MICRO OXYGENATON

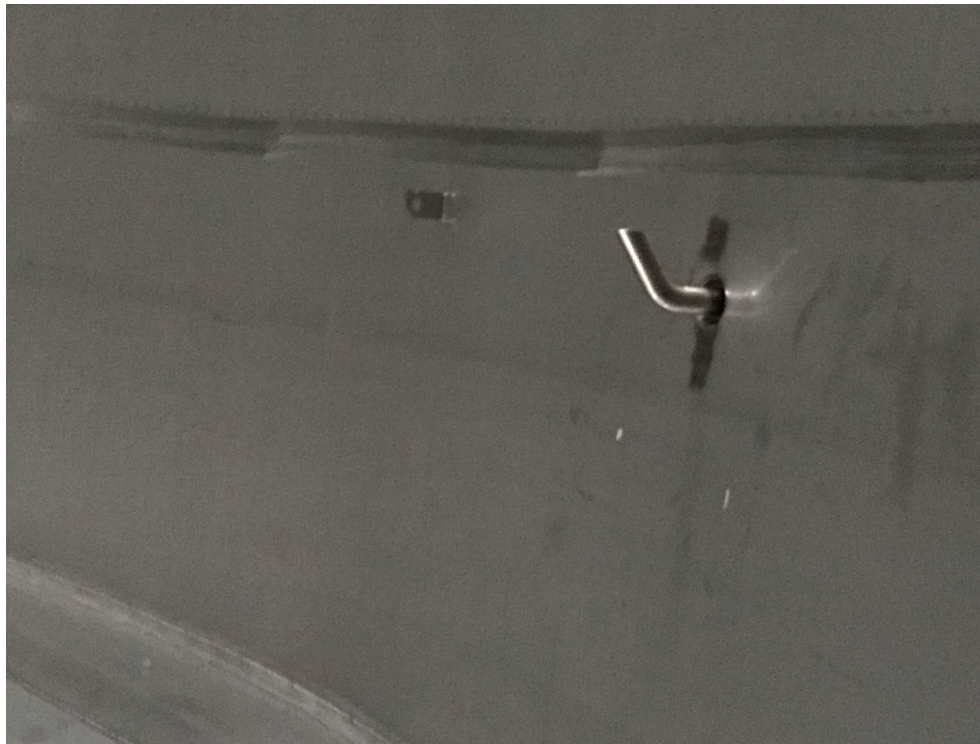


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THANK YOU

QUESTIONS?



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