THE AROMALOC® SYSTEM - ENHANCE WINE AROMAS DURING FERMENTATION

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During fermentation many of the desirable wine aromas naturally escape into the winery. This is generated due to the stripping effect caused by carbon dioxide production during fermentation.
For example, the literature has documented that many ethyl and acetate esters are lost at the rate of 10-50%.

AromaLoc® is an innovative, patented* solution that limits the natural loss of aroma compounds during fermentation.
AromaLoc®'s non-invasive membrane technology does not contact the must and acts at the "gaseous" level in the tank's headspace (see the figure).

*Patent Number:
EP 2986700/CA 2909138/US 11168292

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Advanced beverage systems

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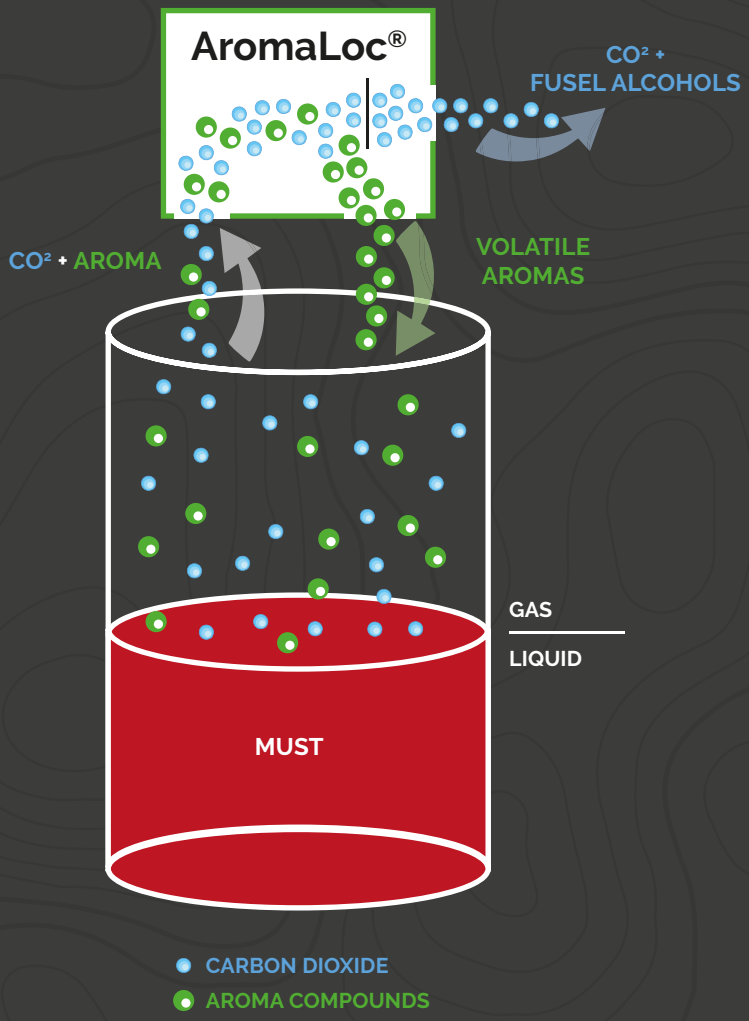
HOW IT WORKS

The CO2 and aromas generated during fermentation flow to the AromaLoc® membrane, which separates the CO2 from the most desirable aromas. These are then fed back into the headspace, where they prevent similar desirable aromas from leaving the must. The CO2 is then vented out to the winery as in a traditional fermentation.

The result is a wine with a higher aromatic concentration



Why choose AromaLoc®?

- Keeps aroma concentration high during fermentation and in the finished wine
- Versatile and easy to use.
- Non invasive and additive-free.
- Does not directly contact the must/wine.