

NO PRESSURE!

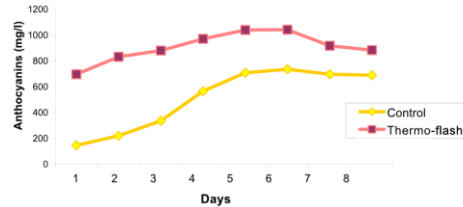
Thermo-maceration & Flash-détente

How can the *No Pressure* attitude help you achieve your goals for Harvest 2020?

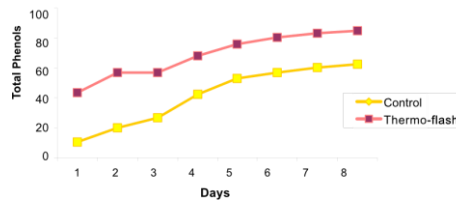
Optimizing your harvest process

- Achieve in 3 days or less the same amount or more of extraction than in 2 weeks of maceration
 - Save time
 - Save tank space
 - Save labour
 - Save energy
 - Release some pressure from your fermentation set up and staff by processing quickly and efficiently some of your volume while leaving more options for your higher-end batches.

Grap 1: Evolution of Anthocyanins during alcoholic fermentation
Cabernet Sauvignon - Trials "flash détente" 2001
ITV Bordeaux Blanquefort - CA33



Grap 2: Evolution of total phenols (Abs 280) during alcoholic fermentation
Cabernet Sauvignon - Trials "flash détente" 2001
ITV Bordeaux Blanquefort - CA 33



Saving a tricky harvest or threatened block

- Dealing with Botrytis affected grapes
 - Destroy the laccase before it degrades your colour and overall phenolic content
 - Extract more anthocyanins and reduce the impact of the attack by early and efficient tannin additions
 - Decrease some of the off-flavours by separating the condensate
- Dealing with diluted grapes
 - Concentrate your must up to 10% at a fraction of the cost of Reverse Osmosis
 - Treat and use the vegetal water extracted on lighter wines or Rosés
- Dealing with ripeness deficit
 - Express the full potential by extracting colour, tannins and colloids without fearing green and bitter notes
 - Significantly decrease the pyrazines (bell pepper and veggie characters) and C6 compounds (hay, grass characters)

Quality improvement on reserve wines

- Co-fermenting fresh grapes with a portion of thermo-flashed mash
 - Add a fruity dimension to the wine profile
 - Render immediately available natural and reactive tannins and anthocyanins for an harmonious structure development – possibility of separation of the seeds before alcoholic fermentation

Create new wine profiles

- Esters-rich wines – fruity fresh and easy to drink – fermenting in low solids liquid phase
- Low alcohol wines concentrated in flavours and colloids – flashing the fermenting must

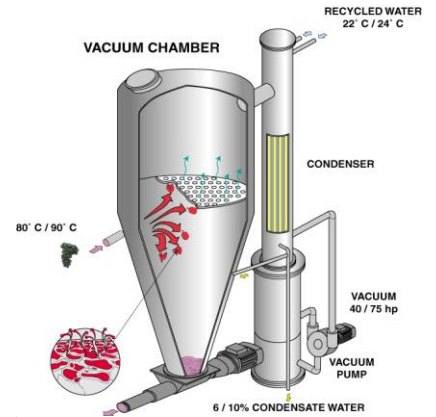
... and more!

NO PRESSURE!

Thermo-maceration & Flash-détente

What is the thermo-vinification and flash détente process?

- The destemmed grapes are quickly heated to 85°C
 - Fast heating to destroy the contamination enzymes before they can affect the grape content
 - Short contact with high temperature to limit the maillard reaction (jammy and cooked flavours)
- Release of the hot must into a vacuum chamber
 - Evaporation of the water under low pressure increasing its volume 200 times – opening of the skins allowing further phenolic and colloidal extraction with or without enzymes – freeing of the seeds



What it takes

- Besides the machine itself that we are providing:
 - Bins ideally with lids for grapes before and after treatment
 - Specific tannins and enzymes that we can provide
 - A tank for the condensate if kept separately
 - Floatation if fermented in liquid phase
 - Some winemaking imagination for exploring new horizons...

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