

# Dissolved Gas Management

Control of dissolved gasses is essential in winemaking.  $O_2$  helps stabilise colour and achieve higher electrochemical potential, which prevents formation of reductive characters. It enhances polymerisation of tannins and aids in alcoholic fermentation. Conversely, dissolved oxygen is responsible most oxidation, including aromatic losses, loss of colour and browning.  $CO_2$  also has a significant organoleptic effect on wine. Excess  $CO_2$  in red wines increases the sense of astringency and bitterness, while high levels in white and rosé wines is beneficial for providing freshness.

## Oxi-Out DGM

Oxi-Out uses a selective molecular membrane to control gases dissolved in wine. The technology consists of specific molecular sieves for low molecular weight gases, such as  $O_2$  and  $CO_2$ . These gasses can be added or removed using either an inert gas carrier or a vacuum. Although the inert gas never contacts the wine, the partial pressure difference on either side of the membrane is exploited for gas exchange.

**Oxi-Out can be used at any time when control of dissolved gases is of interest, such as...**

- At the filter output after tartaric stabilisation
- After racking from barrels to blend, when the saturation point of DO can be reached
- After loading and unloading tanks for shipping
- During bottling.

**Oxi-Out enables control of dissolved oxygen and carbon dioxide content in wines at any stage of the wine making process.**

**By various methods we can...**

- Eliminate  $O_2$  and large quantities of  $CO_2$
- Eliminate  $O_2$  and small quantities of  $CO_2$
- Eliminate  $O_2$  by adding small quantities of  $CO_2$
- Eliminate  $O_2$  while wine is saturated with  $CO_2$
- If required, wines can be oxygenated up to the desired level.



Oxi-Out is available as a mobile service on a half-day or day-rate basis.

Or to purchase Oxi-Out, contact Vintech Pacific, exclusive New Zealand sales agents for Agrovin. Units range from 10kL/hr to 100kL/hr capacity.