



VA Reduction

Mavrik's VA Reduction is the only option in existence for eliminating the loss of volatile esters due to high pressure. Mavrik's proprietary membranes cut off fixed acids completely, so that only volatile acids are removed. Our membranes are intended solely for wine processing. No collateral damage makes Mavrik the choice for bespoke wines while economies of scale make it the choice in high volume environments as well.

How it works

VA Reduction is performed on-site at your winery with minimal disruption.

1. Our winemaker determines your goals and alcohol target
2. Wine should be <100ntu OR let us know if we need to treat dirty or fermenting wine.
3. The wine should be racked clean of any lees and fining agents (esp. bentonite, PVP, and charcoal).
4. Whether we process the whole lot, or part, we will hit your target alcohol.
5. Our winemaker coordinates with you to ensure your goals are met.

Timing

Set-up: 2 hours

Filtration: Depends on lot size

Clean-up: 1.5 hours

Safety measures in place

We understand the importance of each and every drop of your wine, and have a variety of safeguards set up as extra measures of protection including:

- Alarms to alert us in case of machine errors
- Industry standard cleaning solutions and procedures
- Experienced technicians to ensure smooth process

What we need from you

- Your forklift and forklift operator to move the equipment from the truck and load it back onto the truck. Forklift must be able to lift 3000 lbs.
- Someone from your team designated to help facilitate filtration
- Access to electrical outlets (480v/240v)
- Inert gas
- Water source
- Hoses (at least 2" in most cases) and adapters (if not triclamp)

Other options/services

- Alcohol Reduction
- Smoke Taint Removal
- Brett/Dekkera Metabolite Removal
- Sulfide Removal
- Pyrazine Removal
- Mystery Taint Trial/Removal