STARS® LINE

OENODIA

MEMBRANE-BASED PH ADJUSTMENT

STARS® pH

Improved Quality

Precise pH adjustment

Natural optimization of wine acidity

Zero Tartaric Acid Additions

Optimization of molecular SO2

Improved balance

Zero additives

Sweet spot wine pH and Acidity

Wine acidity is fundamental. Controlling and adjusting acidity can be a major challenge for winemakers. In order to provide the most effective response to this challenge, OENODIA has developed an innovative, fast, precise and additive free technology which enables wines and juice pH optimization.

Collaborative research carried out by OENODIA and INRA (Institut National de la Recherche Agronomique) has shown that pH values considered too high are most commonly associated with excess cation concentrations, in particular potassium. Membrane-based acidification removes potassium from juice or wine in order to lower pH, optimizing and enhancing the wine's own natural acidity.

Quality Enhancing & Sustainable Technology

This sustainable process developed by OENODIA requires no chemical additives. It is a single pass, continuous treatment which respects all aspects of wine quality.

Wine or juice flows tangentially across a multi-compartment membrane stack. Our equipment, based on bipolar membrane electrodialysis, permits exact control of the weak electrical field applied to the membranes, allowing precise removal of potassium from juice or wine. This reduction in cation concentration is immediately compensated for by the formation of H+ ions at the surface of the bipolar membrane by the dissociation of water molecules in the juice or wine. The entire operation has no effect on e the final product other than controlling its acidity and consequently reveals the full aromatic potential of the juice or wine.

This process can be carried out at any point in the vinification process e.g., on juice, on wine after alcoholic fermentation, before or after malolactic fermentation, even at bottling. An easy way to adjust pH by 0.1 to 0.5, for instance lowering a Syrah must or wine from pH 4.1 to 3.7.

Sweet spot wine pH and Acidity

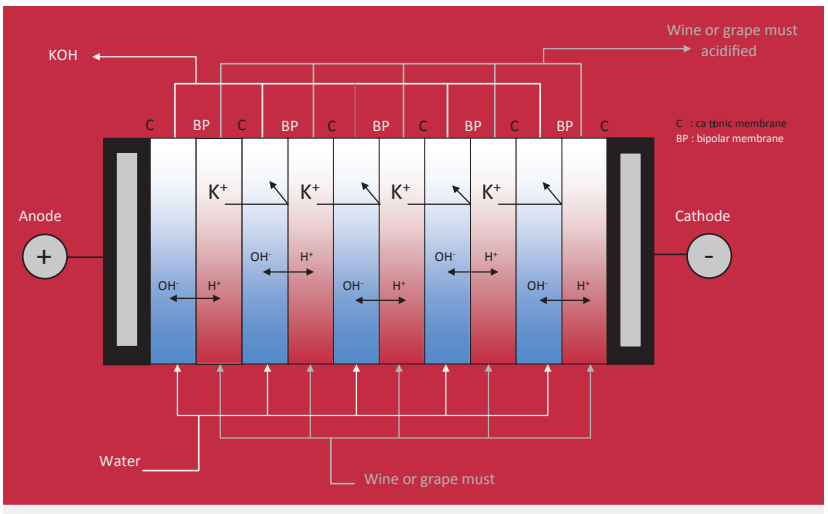
CONTROLLING pH

PROTECTS AGAINST OXIDATION

RESTORES FRESHNESS AND FLAVOR

REDUCES SULFUR DIOXIDE REQUIREMENTS BY OPTIMIZING THE ANTISEPTIC CAPACITY OF SO2

IMPROVES THE ORGANOLEPTIC POTENTIAL OF WINE



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