

3 REASONS WHY NITROGEN IS THE INERT GAS OF CHOICE OF TODAY'S WINEMAKER

- 1 Nitrogen can be generated on site from a source of compressed air.
- 2 Nitrogen is the most abundant gas in the Earth's atmosphere, making it far less expensive than argon.
- 3 Unlike carbon dioxide, nitrogen does not add the risk of carbonating your wine.

Bottle Filling

Oxygen pick-up from entrained air is a significant problem during the bottling process. Purging with nitrogen eliminates the risk of oxidative degradation in the wine.

Bottle Flushing

Bottle flushing with nitrogen purges oxygen prior to filling, and reduces water usage, making it a much more effective treatment than sterilization alone.

Blanketing

Filling headspace of processing and storage tanks with nitrogen is a highly effective way of preventing oxidation and protecting against spoilage by yeast and bacteria.



OTHER APPLICATIONS for the Parker WINEMAKER Series

Fermentation and Pigeage

Adding nitrogen to fermenting vats ensures a less time-consuming process and a more consistent outcome.

Sparging

Nitrogen generators provide the consistent flow rates required for effective removal of dissolved oxygen, accurate adjustment of carbon dioxide and the prevention of

Pressure Transfer

Applying high pressure nitrogen to the headspace of storage tanks enables more effective transfer and provides an oxygen-free environment during transportation.

Purging

Purging with high-purity nitrogen reduces oxygen levels and harmful microbiological activity within equipment and pipelines.

Wine Mixing

Nitrogen provides a highly effective alternative to mechanical stirring, which requires thorough and regular sterilization.

On-Site Gas Mixing

Integrating CO₂ purifiers with nitrogen generators ensure the optimum gas mixture to prevent the wine from becoming flat and to add the all-important bouquet.

