



PARSEC

LEADER IN ENOLOGICAL AUTOMATION

GREAT INNOVATION THAT MAKE ALL THE DIFFERENCE

CELLARMATE

High performance and
vitality yeast producer



Rehydration | Multiplication | Acclimatation

WWW.PARSECSRL.NET

THE SPIRIT OF INNOVATION IN OENOLOGY

Yeast rehydration has never been so easy and secure, a proper yeast producer in your winery.

Obtained thanks to the fusion of engineering and biochemical expertise in the field of vitality and development of yeasts in the fermentation, Parsec CellarMate allows to reach prompt results and performance in terms of economic savings (reduction of up to 99% of the quantity of dry yeasts used in the cellar) and optimization of fermentation quality.



CELLARMATE: THE RANGE

Basic

- ⚙️ *Yeast rehydration (safely and repeatable).*
- ⚙️ *Acclimation and inoculation of Pied de Cuve.*

Plus

- ⚙️ *Yeast rehydration (safely and repeatable).*
- ⚙️ *Yeast preparation, multiplication and strengthening.*
- ⚙️ *Acclimation and inoculation of Pied de Cuve.*
- ⚙️ *Product preparation (bentonite, gelatin etc.) (optional).*

Plus Myyeast

- ⚙️ *A **CellarMate Plus** with the advanced function for using selected indigenous yeasts in the winery.*

Plus myyeast Reactor

- ⚙️ *A real yeast producer at your winery.*
- ⚙️ *In addition to the "Pied de Cuve" the preparation of **CellarMate Plus**, the MyYeast Reactor function allows the production of **LIQUID YEAST** in aerial condition starting from few initial selected cells. Designed to produce yeast in the winery from indigenous yeasts selected according to **MyYeast®** procedures.*

System Customized

- ⚙️ *The only yeast preparation system designed, custom-made for the needs of your winery.*
- ⚙️ *Preparation Tanks supplied by customer.*



Parsec's CellarMate Plus range allows the management and the total automation of the process of rehydration, multiplication, acclimatization and yeast inoculation. It guarantees the groundwork for a Pied de Cuve to ensure an ideal inoculation.

Parsec's CellarMate Plus reduces the percentage of dry yeast used, while optimizing efficiency. The various options available allow the system's functionality and operation to be customized to the existing operational and technical needs of the cellar.

Strengths of the PARSEC solutions:

- ⊕ **Advanced Parsec oenological** control system without needing a general-purpose PLC
- ⊕ **Reduction of costs and LSA** consumption from the standard 20g / hl down to 0.5g / hl in a few hours of multiplication thanks to CellarMate Plus technology
- ⊕ **Sterilisable tank mounted** on a trolley complete with accessories
- ⊕ Simple and intuitive **control panel**
- ⊕ **Specific temperature control**, mixing, oxygenation and aeration to optimise the process of biomass management, maintain and acclimate the biomass to physiological circumstances and adapt them to inoculation conditions
- ⊕ **Self-regulates** the mixing intensity based on Product Solubility/Biomass Fragility in line with the specific time of reproduction
- ⊕ Updates on **Dynamic Traceability** (Parsec's exclusive SAEN5000 system)

The guaranteed results!

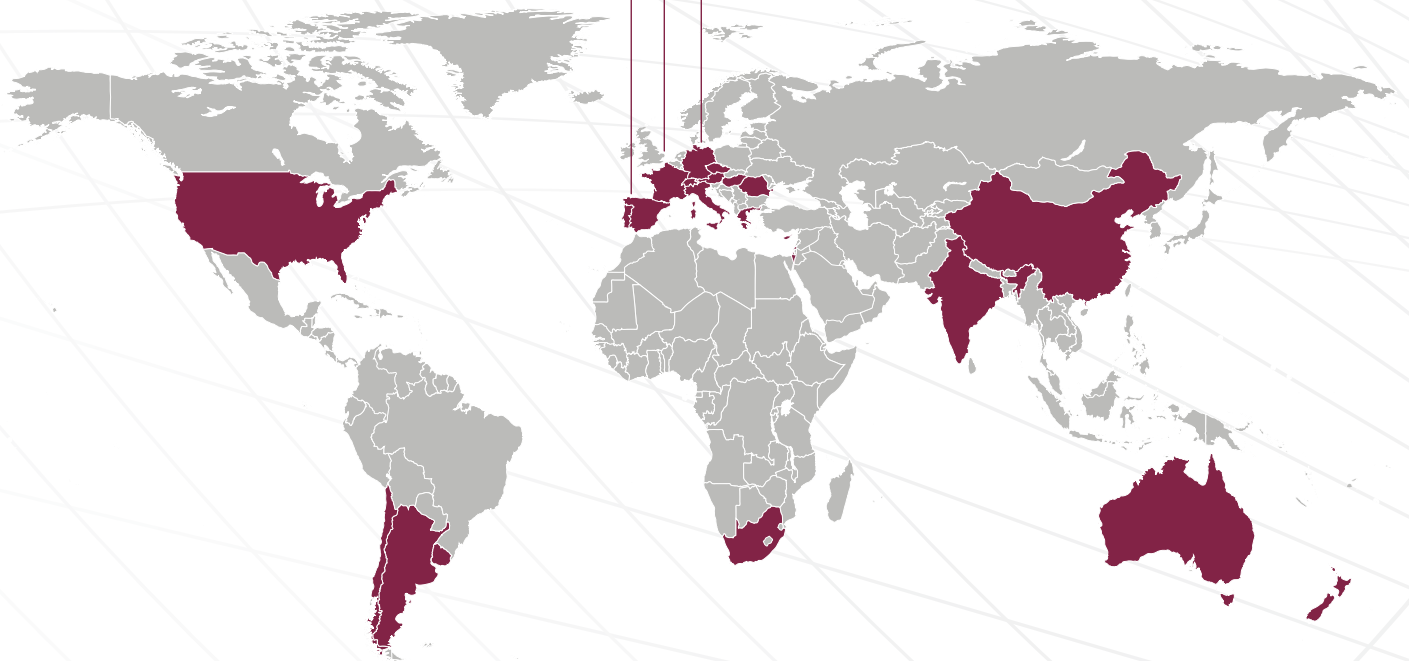
- Optimal yeast re-activation and strengthening of the inoculation, at any temperature of the must and cellar.
- Proper execution of the preparation protocols and security thanks to a specific customizable program.
- Reduction in the required manpower paired with an increase in quality, fermentation optimization and savings in dry products.
- Certainty and Optimization of a delicate procedure such as that of rehydration



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