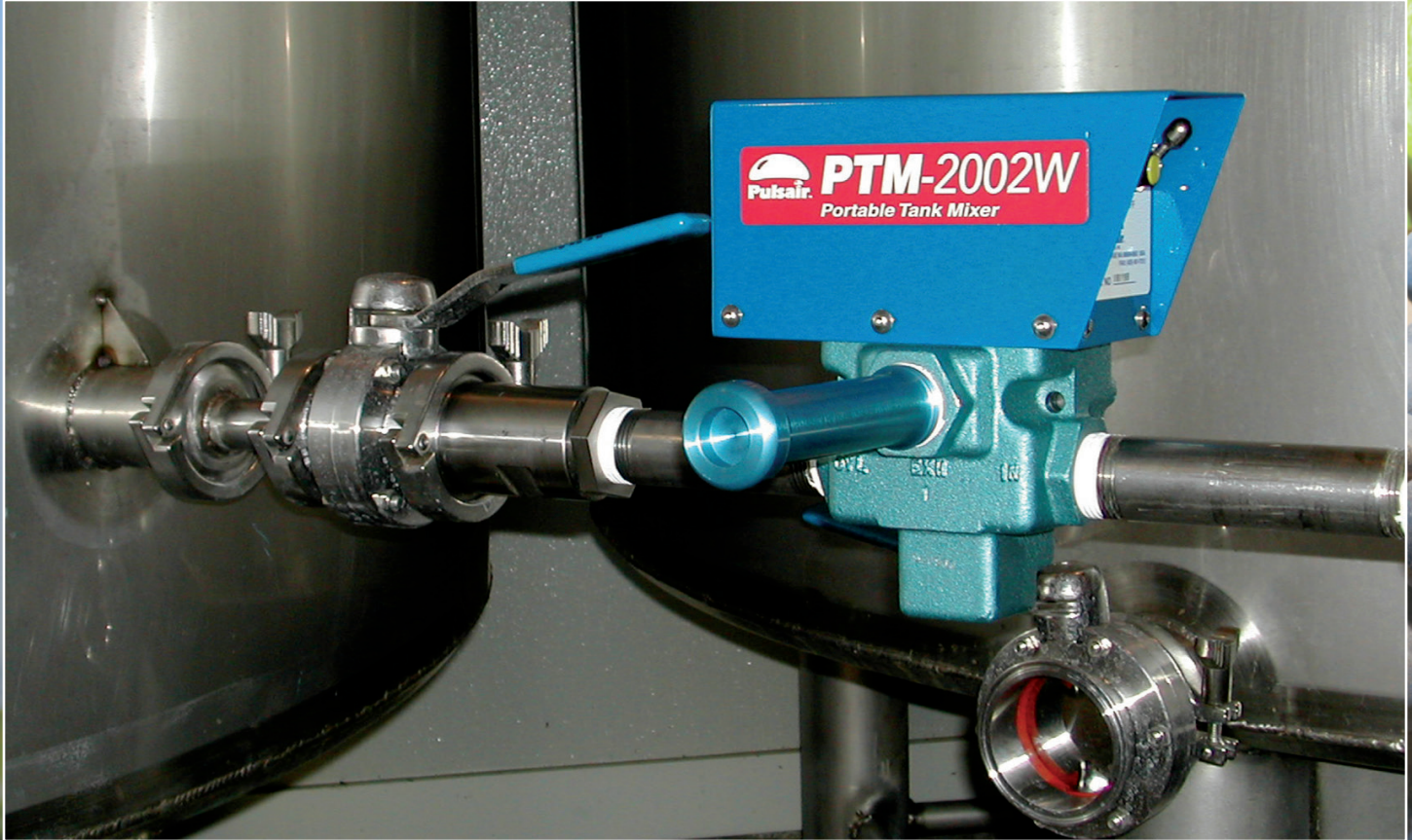




# PULSAIR TM & PTM PORTABLE MIXERS

Portable Mixers for Wine Cap Management



Pulsair TM & PTM portable mixers are designed for winemakers who wish to manually turn red wine caps quickly and efficiently. The winemaker can access the tank with a mixing probe through the racking port or over the top of an open tank. Pulsair portable mixers are easy to use, simple and versatile. Pulsair portable mixers offers winemakers control over wine cap ferments and can pulse in compressed air, nitrogen or CO<sub>2</sub> gas without modification to the mixing system.



# Pneumatage

**Pulsair “Pneumatage”** is an innovative and proven method for efficiently managing grape skin caps during red wine fermentation and wine blending. The Pneumatage process works by pulsing large bubbles of compressed air or gas near the bottom of the fermentation tank. The rising bubbles provide uniform temperature, keep yeasts healthy, and efficiently wet the cap to enhance the extraction of flavor, tannins and color into the juice. This process maintains freshness, reduces bacteria formation and helps expel unwanted wine mercaptans and volatile sulfur compounds. Unlike other methods, Pneumatage breaks up the cap into individual berries and circulates them in the juice, which keeps the cap in a semi-loose state making it easier and more efficient to regularly manage the cap.

## **BENEFITS:**

### **Extract Full Potential Of Your Grapes**

Gently and quickly break up wine cap into individual berries to enhance extraction of color, aroma & flavor.

### **Soft, Round Tannins**

Reduces the firmness and roughness in younger red wines.

### **Fresh wines with less reduction**

Release CO<sub>2</sub> and volatile sulfur compounds to bring freshness back to fermentation

### **Uniform Fermentation Temperature**

Maintain a constant temperature in the fermentation tank to reduce hot spots and reduce rapid oxidation.

### **Healthy Fermentations**

By bringing the juice up over cap and exposing it to the atmosphere, ferments can remain healthy.

### **More Natural Fermentation**

Healthy ferments reduce the need for extra nutrients or food to maintain consistent yeast during fermentation.

### **Gentle Homogenization**

Pulsair is easy and gentle on the fruit compared with other cap management methods.

### **Less Physical Work**

Gravity pushes the large bubbles up to the surface to push juice up and over the cap. This reduces the need for physically demanding punch-down or time-consuming pump-overs.

[www.pulsair.com](http://www.pulsair.com)



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