

# VISIO™

VISIO™

## MAKE OXYGEN YOUR GREATEST ALLY

### DESIGN YOUR WINE



**vivelys**

WINE BY DESIGN



# VISIO™ RANGE

MAKE OXYGEN YOUR GREATEST ALLY



## Leave oxygen management to an expert

- Guide** the organoleptic profiles
- Secure** and **optimize** your fermentations and ageing
- Increase** the ageing potential of the wines
- Protect** your batches of wine from oxidation

## Guide your wine profiles by controlling oxygen input

**Controlled oxygen** input makes it possible to orient the wine profiles in relation to your clients and markets. Management of oxygen positively impacts **the structure, volume, aromas**, intensity and maturity of the fruit. Additionally, it helps soften tannins and better integrate the oak.

### For example

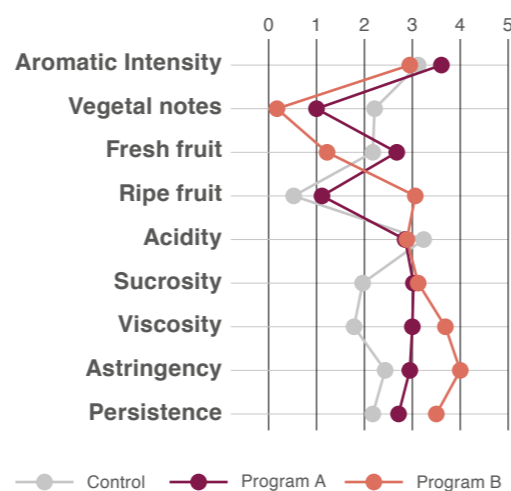
Differentiated management of oxygen input in a Cabernet Sauvignon for 2 market profiles

#### VISIO™ PROGRAM A

**Wine profile for the European supermarket distribution market**  
Fresh, fruity, elegant wines that are harmonious on the palate

#### VISIO™ PROGRAM B

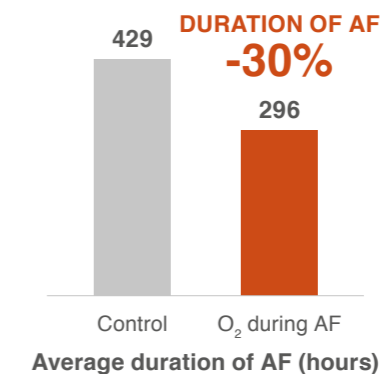
**Wine profile for American consumers**  
Structured, full-bodied wines with notes of ripe fruit, roundness, and a long finish



## Secure fermentation

Securing an essential phase: alcoholic fermentation.

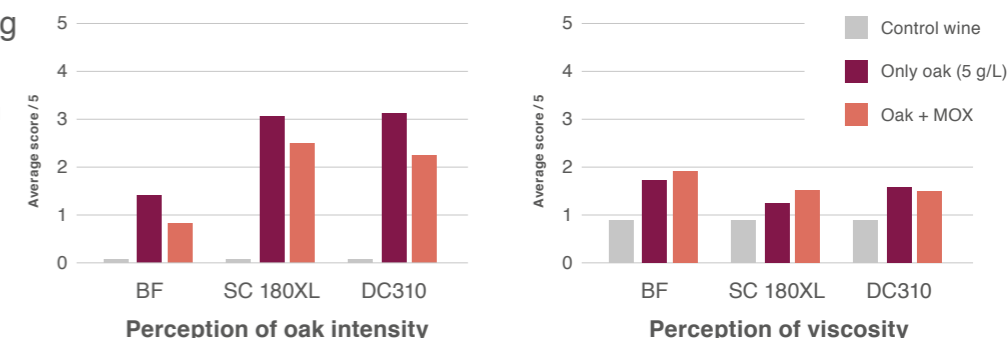
Ensure a successful fermentation, within a **controlled time frame (-30%)** and **optimize a faster rotation** of your tanks with the **cliquage** function.



## Optimize your ageing process

**Visio™ assistance** guarantees the security of the input of **micro-oxygenation** in order to optimize the ageing of your wines: the oak aromas are **better integrated**, the ageing process is **shortened**, and the tannins are **softened**.

**Visio™** increases the ageing potential through work on the tannins, protecting them from oxidative risks.



“ THANKS TO THE ASSISTANCE FUNCTION IN VISIO™, I HAVE BENEFITTED FROM VIVELYS’ INTEGRATED KNOW-HOW. I AGE MY WINES IN AN OPTIMAL, TOTALLY SECURE MANNER. ”

Yann Chave – Owner of Domaine Yann Chave, Crozes Hermitage, France

## ADDITIONAL INFORMATION

### Vivelys N°1 for expertise Wine - Oxygen

25 years’ experience in Europe and all around the world

First MOX patent

Market leader

Precursor in applied research on oxygen

**CLIQUEAGE** is an input of oxygen that respects the metabolism of the yeasts, thus increasing their viability during fermentation (more resistance to alcohol).

**MICRO-OXYGENATION** is a reliable, continuous input of oxygen with a positive organoleptic impact on the wine. The creation of the “ethanal” bridge makes it possible to create complex polymers of anthocyanins and tannins, which in the case of a favorable anthocyanin ratio, has a positive impact on the wines.

**CONTROLLED OXYGENATION OF MUSTS (O<sub>2</sub>CM)** consists in determining the precise dose of oxygen needed to eliminate the polyphenols and preserve the aromas. It is based on a natural enzymatic mechanism. The precision of the dose produces an optimal result. The Visio™ range makes possible to achieve a very precise and perfectly safe input of oxygen.



## Testimonial



I have benefitted from Vivelys' know-how since the very beginning of the company. I am admiring of the significant progress made in the Visio™ micro-oxygenation devices, which make it possible to add oxygen to must or wine, in different forms, depending on the needs identified by the enologist. Thanks to their versatility, reliability, ease of use and resistance, these are precious tools making it possible to satisfy even the highest technological expectations.



Philippe Corthay, Consultant Winemaker, Switzerland



### BENEFITS THAT ARE UNIQUE ON THE MARKET:

- Precision, reliability, robustness
- Adaptability to all stages
- Safe due to the assistance program

Model	N° of tanks	Specificities
Visio™ S	2 tanks Not upgradable	Transportable
Visio™	4 to 96 tanks Upgradable to 4 by 4 or 6 by 6	Large cabinet option
Gran Visio™	From 6 to 96 tanks Upgradable to 6 by 6	"Nitrogen back pressure" function Large cabinet option



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VIVELYS USA

1260 N Dutton Ave. Suite #190 - Santa Rosa - CA 95401

Tel: +1 (707) 546-2213 • Fax: +1 (707) 542-6364 • [usa@vivelys.com](mailto:usa@vivelys.com)

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