



PULSAIR PPC PNEUMATAGE

Fully Automated Multi-Tank
Wine Cap Management System



The Pulsair PPC Pneumatage is designed for winemakers who wish to fully automate red wine cap management in multiple tanks. quickly & efficiently in small and medium diameter fermentation tanks.

The winemaker can set, adjust and run custom individual mixing programs for each tank from a single touch-screen controller. The PPC Pneumatage offers precise control over wine cap ferments and can pulse in compressed air, nitrogen or CO₂ 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 CO₂ 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.

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