



# PULSAIR CRUSH CART

Mobile Cap Management for  
Small & Medium Red Fermenters



The Pulsair Crush Cart is designed for winemakers who need to turn red wine caps quickly & efficiently in small and medium diameter fermentation tanks. The Crush Cart can be used in both closed-top and open-top tanks. The mobile Crush Cart is simple, easy to use and versatile. The Crush Cart allows winemakers to turn caps faster, using less energy and can pulse in compressed air, nitrogen or CO<sub>2</sub> gas without modification to the mixer.

# 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.