

ALCOHOL CORRECTION & ADJUSTMENT



The Memstar process is a diversely capable technology, capable of providing a tailored service that can solve a diverse range of issues with wine production – alcohol correction, volatile acidity reduction, Brettanomyces/smoke taint removal, and flavour concentration.

Flow Rate	1,000-4,000 Litres per hour
Operating Pressure	1,500-2,500 KpA
Temperature	12-18 C
Power	20-32Amp Three phase
Filtration Turbidity	Below 20 NTU
Site Requirements	Nitrogen, Water, Forklift, Sterile Hoses to & from Tank

Benefits

Selective removal with minimal impact on wine quality

Ingenious closed loop design satisfies regulations and permits continued treatment

Cost-effective solutions with a range of machine sizes, mobilities and technician services to suit every need and budget

Efficient and energy conscious - capable of processing up to 4,000 litres per hour to minimize energy demands

Industry-leading quality and assistance

Highly accurate, sweet spot trails available

