



# BRETT REDUCTION

Brett is the most infamous of all wine faults, resulting in a deeply unpleasant leathery or mousey character to a wine's smell and taste. Our Memstar service cannot only effectively remove Brett but also treat the undesirable Brett characters – restoring the wine to its original intended quality.

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

## Benefits

- ~30% reduction in 4EP & 4EG per single pass
- Removes Brett and Brett characters
- No internal recirculation, ensuring quality
- Minimal heat increase and lower pressure
- Great mobility for all sites & needs

