



**MEMSTAR**

# Wine Concentration

Our nanofiltration process can adjust a variety of components to improve the palette length, intensity, colour and weight of wine.

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

## Benefits

- Efficient in processing large volumes.
- No risk to quality of wine.
- Increases colour and mouthfeel.
- Deepens body.
- Inexpensive & simple to operate.

