

Colour Removal (Red to White)



Highly accurate colour removal can radically improve a wine's market appeal, extend the useability and add value to a wine. Nanofiltration is a versatile process that provides several benefits to the winemaker. It can be employed to remove colour whilst retaining fruit and mouthfeel in a wine, granting the winery a valuable end product able to be blended into white wines.

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 and high volume recovery

No risk to quality of wine

95% conversion to white/clear wine.

Increased colour fraction for red wines.

Inexpensive & simple to operate.

No need for carbon, therefore no cardboard or carbon flavours

