



**MEMSTAR**

# Tannin Adjustment

Tannin compounds can play an adverse role in wine quality, resulting in undesirable mouthfeel in your wine. Our advanced tannin adjustment membranes can specifically extract these undesirable components, significantly improving the quality and mouthfeel of the wine. This process is ideal for zero-alcohol wines.

<b>Flow Rate</b>	<b>2,000 - 6,000 litres per hour</b>
<b>Operating Pressure</b>	<b>500-1,200 KpA</b>
<b>Temperature</b>	<b>12-18 degrees C</b>
<b>Power</b>	<b>32 AMP</b>
<b>Filtration Turbidity</b>	<b>Less than 1 NTU</b>
<b>Site Requirements</b>	<b>Nitrogen, Water, Forklift, Sterile Hoses to-and-from Tank</b>

## Benefits

- More specific and efficient than traditional fining methods.
- Improved body & quality.
- Maximises yields & grades.
- No waste management required.
- Minimal volume loss - 95% volume recovery
- Perfect for low and zero-alcohol wines.
- Cost effective and efficient.

