

Processing of red grapes



destemmer

milling

tubular heater

mash heating
85 °C; 60 s ⇒ 50 °C

Fructozym® Color 20-60 ml/t

mash tank

mash enzymation
45-90 min.

press/decanter

centrifuge

Fructozym® Color 10-30 ml/t
Fructozym® UF 10-20 ml/t

fining tank

colour preserving
pectin degradation

NaCalit® PORE-TEC 75-100 g/hl
ErbiGel® 10-25 g/hl
Klar-Sol Super 50-125 ml/hl

filtration

classical fining
colour stabilisation

aroma recovery

opt.: Kali-Contact

cold storage

cold stabilisation
12-25 days

D.E. filter
sheet filter

evaporator