

Processing of white grapes



Fructozym® P 20-40 ml/t

Fructozym® P 10-30 ml/t
Fructamyl® UF 10-20 ml/t

NaCalit® PORE-TEC 100-300 g/hl
Erbigel® 10-25 g/hl
Klar-Sol Super 50-125 ml/hl

opt.: Kali-Contact

destemmer

roller mill

mash tank

press/ decanter

centrifuge

fining tank

filtration

aroma recovery
pre-concentrate

cold storage

filtration

evaporator

mash enzymation
1h; 20-30 °C

pectin degradation
protein stabilisation

classical fining

cold stabilisation
12-40 days

