



FILTRATION
FINE WINE REFINED

WINE CONCENTRATION (ULTRAFILTRATION)



THE TECHNOLOGY

Another great tool for winemakers to increase the weight and length of the wine, whilst still keeping the wine 'balanced'. This increases quality dramatically with an average of about 5 - 10% concentration. It also increases the colour and depth of the wine.

For colour removal from juice or wine; removal of bitter tannins and even adding the concentration of colour. The applications and the advantages of Ultrafiltration technology are only just beginning to be enjoyed.

Designed and produced by the US wine industry leaders

VA Filtration, these systems can be custom designed to suit your winemaking specifications and are available for you to trial.

Also available on a mobile basis for 'bitter' tannin removal and other applications.