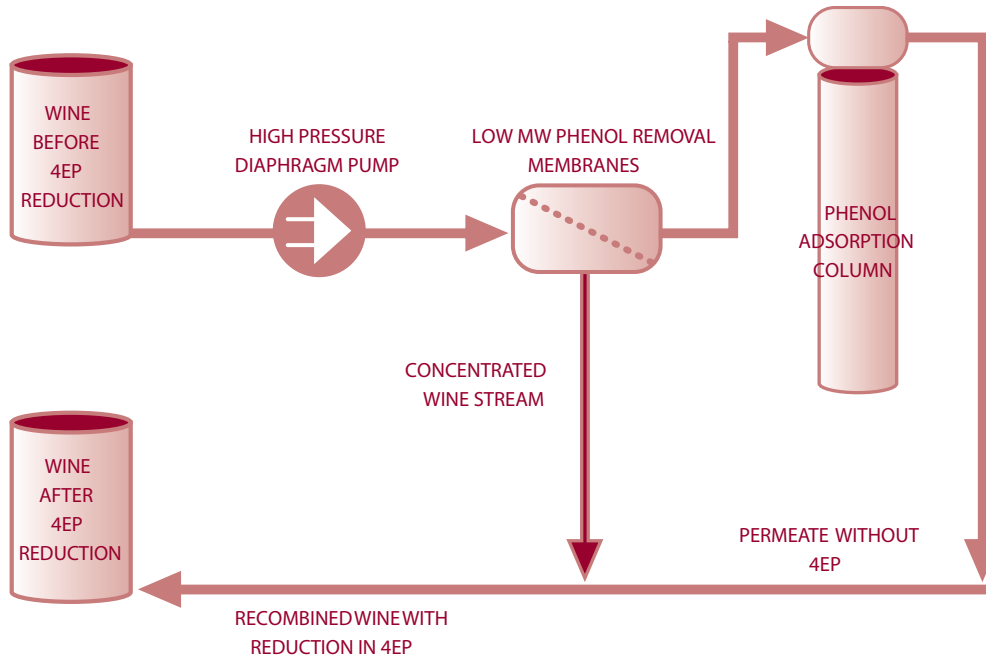




FILTRATION
FINE WINE REFINED

MOBILE BRETT CHARACTER (4EP & 4EG) REDUCTION



ADVANTAGES OF THE 4EP REDUCTION PROCESS

- 30% 4EP & 20% 4EG reduction per pass
- 450 - 1,000 gal/hour
- No internal recirculation
- Minimal heat increase
- Lower treatment pressure
- On-site continuous supervision

ON-SITE TECHNICAL INFORMATION

System Flow Rate:	450 - 1,000 gal/hr
4EP Reduction expected / pass:	25 - 30%
4EG Reduction expected / pass:	15 - 20%
Preferred process:	Tank to tank configuration
Power required:	208/240V (30 amp), 480V (20 amp)
Water required:	Running water at 30 psi (minimum)
Nitrogen required:	Single cylinder
Minimum wine inlet temperature:	50°F minimum. 50 - 60°F preferred
Maximum residual sugar (RS) level:	3% (if higher, please call us)
Min. recommended lot size:	300 gallons (Use 'Sweetspotter' for smaller volumes)
Glycol cooling:	Not required
Clarity required for processing:	Racked twice, minimum



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FREQUENTLY ASKED QUESTIONS

Does 4EP/4EG Reduction affect wine quality?

The 4EP reduction process is designed to be as gentle as possible on the wine. The benefits of reducing the Brett characters are numerous and the quality of the wine improves considerably at reduced 4EP levels.

Can I reduce the Brett character on a single barrel of wine?

Absolutely! We have a smaller treatment system called the 'Sweetspotter', specifically designed for smaller volumes up to 300 gallons. They are available to rent or lease, with our professional supervision if you need it.

Is there a pH change after 4EP/4EG processing?

This process does not change a wine's pH level at all.

What level of 4EP Reduction can this process reach?

The answer is whatever level you want. It simply depends of how many passes you are happy for your wine to be put through.

We have reduced 4EP from over 3000 mg/l to under 400 mg/l. Utilising our 'Sweetspotter' to test a single barrel is the ideal way to find out what filtration treatment your wine needs, well in advance.

Will Brett return after being processed?

Not if the Brettanomyces yeast is removed to begin with, no. Any future Brett issues however, should be addressed with sterile filtration or free sulfur levels.

What else is removed during this process?

Phenols under a molecular weight of 140 can also be removed. Don't worry too much, as these occur in minor concentrations and have little or no effect your wine's flavour or aromatic character.