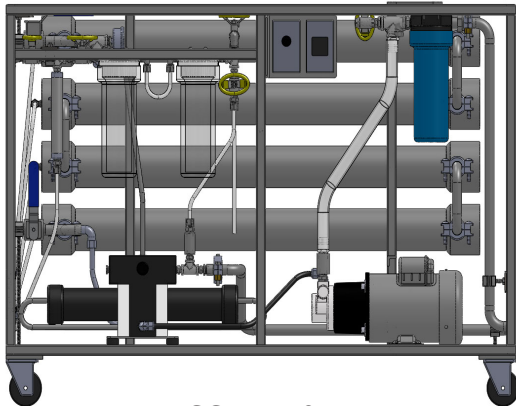


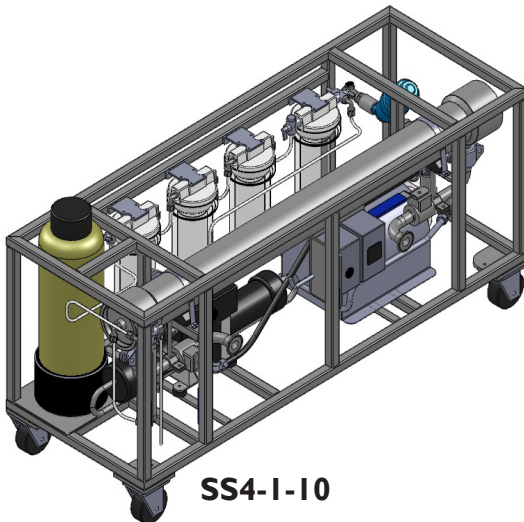


**FILTRATION**  
FINE WINE REFINED

## SWEET SPOTTER VA / BRETT REDUCTION (SMALL VOLUME)



**SS4-4-40**



**SS4-1-10**

### YOU'VE HIT THE SWEETSPOT

This is the answer to a winemaker's prayers. VA Filtration's 'Sweetspotter' is a single barrel, nanofiltration treatment solution that can test and treat a vintage sample for Volatile Acidity, Brett (4EG.4EP) and Smoke Taint removal. The limitations of high pressure pumps had made this impossible... until now.

**How?** The system uses the pressure of the outgoing wine stream to pressurize the incoming wine using a set of pistons. Net result - less energy needed on the pumping side! The system's operating pressure sets and adjusts automatically, which means simple operation and control. What could be simpler, and gentler, on your wine?

**Filters?** We supply replaceable membrane media cartridges for VA Reduction and Brett (4EG/4EP) reduction with your Sweetspotter. Return used cartridges and we'll supply fresh ones or rent a larger resin column.

**Results?** You'll like this. With a wine at 15°C/ 60°F and less than 0.5% RS, an average reduction of 30% can be achieved on 60 gallons after around 4 hours of processing.

**Quicker answers?** Then you need SS4-4-40. It will treat your wine approximately 4 times faster than the SS4-1-10.

**Want one?** Call us. We have Sweetspotters ready for you, to rent or buy. Our experienced, professional operators can supervise or guide you, whatever you need.