

Product Innovation Press Release

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Napa, California - VA Filtration and LEV2050 have established an exclusive North American distribution agreement.

VA Filtration and LEV2050 have established an exclusive distribution agreement for North America and Chile. This partnership allows VA Filtration, based in Napa, California, to be the sole distributor of LEV2050's bioreactors and related fermentation technology. The agreement leverages VA Filtration's established presence and expertise in wine and beverage filtration, combined with LEV2050's innovative bioreactor systems for yeast and bacteria propagation. Through this collaboration, wineries and food producers in North America and Chile gain direct access to LEV2050's advanced microbiology solutions, streamlining imports and support. Recent import records confirm shipments of LEV2050 bioreactors to VA Filtration, highlighting the active implementation of this exclusive distribution arrangement. "We have always been known for our innovations and support of important wine industry technologies," says Bryan Tudhope, CEO of VA Filtration USA. "This relationship furthers our interest in bringing quality and value to wine production."



David Garcia Yoldi, CEO of LEV2050, said: "We're proud to partner with VA Filtration to bring LEV2050's bioreactor technology directly to winemakers and operations teams across North America and Chile. This collaboration is a major step forward in making advanced microbiology practical and accessible for those seeking greater precision, quality, and sustainability in their fermentation processes." LEV2050's bioreactors, notably the BR-LEV-LC and BR-CV ranges, are automated systems that enable controlled multiplication of microorganisms – notably yeast and bacteria used in wine fermentations. These devices offer significant advantages, such as reducing yeast and bacteria purchase costs by up to 90%, improving the vitality and performance of inoculants, and enhancing the aromatic and structural quality of wines. The bioreactors use biomass-growth media instead of must/juice and feature real-time process control, traceability, and mobile device integration, making them user-friendly and efficient for modern wineries and food producers. Their patented technology supports not only yeast and bacterial multiplication but also specialized processes such as mannoprotein production and automated Tirage yeast multiplication for sparkling wine and other fermentation-based products.

About VA Filtration

For 24 years, VA Filtration USA has been helping wineries improve their wines through membrane-based filtration. We offer a range of services and systems to help with common wine issues and support you in

making the best product possible. Our filtration machines can be found around the world, but they are designed and assembled right here in Napa, California.

In addition to our top-tier services, we offer a range of low-impact wine filtration solutions, specifically: filtration skids, food-grade membrane elements, ion exchange resins, adsorption resins, Solventum™ sterile filter cartridges, sterile cartridge housings, grape-based high-proof spirits, and amaea™ molecular filtration products.

<http://www.vafiltration.com>

About LEV2050

LEV2050 is a Spanish biotechnology company specializing in industrial microbiology, particularly for the wine and agri-food sectors. Founded in 2011, LEV2050 develops and manufactures patented bioreactors designed to optimize the growth and vitality of microorganisms such as yeasts and lactic acid bacteria. Their bioreactors, including the BR-LEV-LC and BR-CV models, automate and control the multiplication of these microorganisms, offering significant cost savings and improved fermentation quality for producers. The systems feature real-time monitoring, traceability, and mobile integration, making them efficient and user-friendly for wineries and food manufacturers. LEV2050's technology supports not only yeast and bacteria production but also specialized fermentation processes, contributing to enhanced aroma, structure, and consistency in products like wine, bakery goods, and dairy. The company serves over 170 wineries worldwide and is expanding into other food sectors, backed by a strong R&D team and multiple patents.

<https://www.lev2050.com/>

