



LEXY X-LOW DEVICE FOR REDUCING ALCOHOL CONTENT IN WINE



Lexy X-Low, a compact, flexible solution for adjusting the alcohol content of wines—A soft vacuum evaporation technology, enabling wines to be processed at low temperatures while preserving the wine's organoleptic qualities. —Lexy X-Low offers great flexibility of use and versatility of application.

Improvement of the end product The balance of a wine ensures optimal aromas and flavours. If necessary, the alcohol level can be adjusted after harvest, which can improve the natural acidity and give a more balanced taste.





The method uses a vacuum process at a maximum temperature of 35°C, which preserves the natural qualities of the wine. Thanks to a special option, volatile aromas can be recovered and reintegrated into the final wine. In addition, the Lexy X-Low machine simplifies the process by processing unfiltered musts and wines, and can be used at various stages to reduce alcohol or concentrate the must. Compact and mobile, it is very practical even in confined spaces. Applications Lexy X-Low uses an extremely compact vacuum evaporation technology through the integration of a patented solution that produces a Vacuum Vortex. This technology offers a flexible solution for adjusting the alcohol content of wines from 0.5 to several degrees. Lexy X-Low 1 is designed to process batches of 0.5 to 1 litre. Lexy X-Low 10, the cellar version, enables a reduction in alcohol (1% vol.) at a flow rate of 400 l/h or 800 l/h with the Booster option. Agricultural alcohol can be repurposed for other uses, subject to local regulations. Volume losses are minimised thanks to efficient rectification (optional) and aroma recovery (optional).

