



MACERATION-FERMENTATION TANK WITH PNEUMATIC PUNCH DOWN



When fermenting and macerating the pomace, it is important to submerge the cap very gently, without damaging the pips, as they can release tannins, which are bitter. The pips contain more than 60 % of the wine's tannins, so pip content regulation is a very important factor of the maceration process. Removing pips from the pomace during the maceration and fermentation process can lower significantly the release of bitter and unripe (green) tannins into the wine.

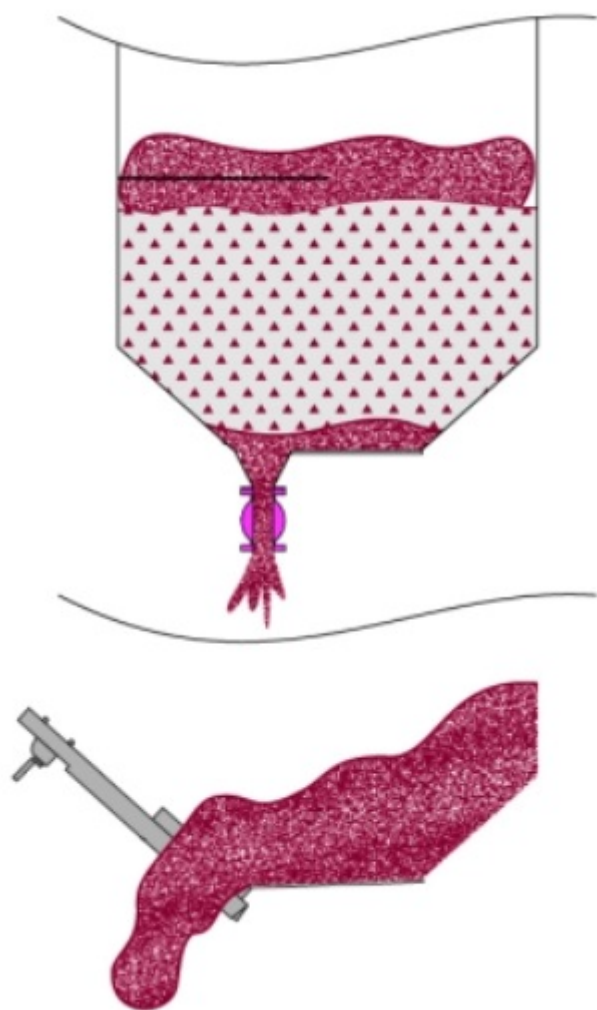
The pip removal system can only be installed in cone-shaped tanks, which have a special bottom design. During the fermentation process, pips tend to gather at the bottom of the fermenter. That is why there is a scraper on the bottom that rotates and pushes the pips into a container. The amount of pips in the container can be monitored through an observation glass. Once full, the container can be emptied using the pneumatic valve. The scraper and big sliding door are also helpful when removing grape skins from the tank.





DESTILLER

Generated on: 2025-04-22 12:34



DESTILLER

Destiller - Anna i Seweryn Fabijaniak
ul. Grunwaldzka 37
37-560 Pruchnik
Tel.: +48 660 143 042
E-mail: biuro@destiller.pl

Godziny pracy
Poniedziałek - piątek 8:00 - 18:00
www.destiller.pl



DESTILLER

Generated on: 2025-04-22 12:34

GALLERY



DESTILLER

Destiller - Anna i Seweryn Fabijaniak
ul. Grunwaldzka 37
37-560 Pruchnik
Tel.: +48 660 143 042
E-mail: biuro@destiller.pl

Godziny pracy
Poniedziałek - piątek 8:00 - 18:00
www.destiller.pl