



VINPILOT® OXY

VINPILOT®
oxy



MICRO/MACRO OXYGENATION Tanks that deprive the wine of natural oxygen are increasingly being used. Therefore, oxygen must be added artificially to achieve the beneficial effects of activating the yeast, increasing ripeness, binding tannins and enhancing the aroma.

During micro-oxygenation, the fermenting wine receives a constant and very small amount of oxygen (0.5 - 6.0 mg per liter per month) for a long period of time (several months).

In macrooxygenation, a larger amount of oxygen (approximately 2.0 to 6.0 oxygen per liter per day) is added





DESTILLER

Erstellt am: 2024-02-06 15:20

in a shorter time.



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