

Extraction Services

Vintech Pacific's extraction technologies help to save time and resources while enhancing colour, improving flavour and texture and preserving quality.

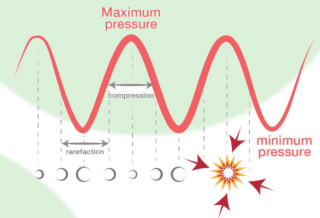
Perseo Ultrasound

When harvest time is compressed and tank-space is at a premium, Perseo enables the rapid yet gentle extraction of the aromatic, polyphenolic and colour potential of grapes through the use of ultrasound. With this technique, neither heat nor chemical treatments, which can negatively effect the product are involved and maceration times are dramatically reduced.

Perseo employs ultrasound to induce cavitation in the grape cells, where the implosion of microbubbles releases energy to gently extract polyphenols, colour and aromatic compounds.

Benefits of this technology include...

- **Rapid collection of maximum polyphenolic potential.**
- **Improved colour in red wines.**
- **Greater aromatic qualities in wines.**
- **No extraction or use of undesirable compounds.**
- **Brief maceration and contact with seeds avoids extraction of green tannins.**
- **Energy-efficient and environmentally friendly.**
- **No temperature increase.**
- **Quick to install and easy to use.**



Each Perseo System includes eight cavitation cells for the extraction process to occur. All processes are controlled by a management and control system to help visualize and set variables within the extraction process.

The Perseo System is designed and built by Agrovin under world-wide patent. Vintech Pacific is exclusive agent for Agrovin and for Perseo in New Zealand and Australia.

Approved by the OIV

For Both **Red & White Grape Varieties**
50% Reduction in Red Maceration Time
15% Reduction in Energy Consumption
35-40% More Aromatic Precursors
50% More Processing Capacity
Improved Aromatic Qualities
Improved Structure
Better Body

Exclusive to Vintech Pacific

Contact us today for more information on this innovative ultrasound technology.

