

# MMR PLUS

## THE SMART MANAGEMENT OF ENOLOGICAL GASES

The control of gases includes all reduction and addition of gases in wine, i.e., the reduction of O<sub>2</sub> and CO<sub>2</sub> in young red wines, the deoxygenation of wines performed immediately prior bottling or storing for ageing, and addition of CO<sub>2</sub> to refresh white and rosé wines when bottling, or in the production of sparkling beverages. The system can be installed before the bottling line to control the concentration of gases in the finished product, or between tanks when transferring into deposit tanks.

Juclas has always been concerned about the correct management and application of new technologies in the production of wines, and has developed an innovative system designed to adjust continuously and precisely the concentration of gases dissolved in wines, as well as control or reduce the alcohol levels.

The main component of the machinery is a system of hydrophobic membranes that filter small gaseous molecules through pores of specific size. Since only gases with low molecular weights can pass through the barriers, the structure of the wine after the gas adjustment remains unaltered, avoiding the loss of aromatic components.



### CHARACTERISTICS

- Automatic control of flows to limit the fouling of the membranes;
- Continuous measurement of the concentration of dissolved O<sub>2</sub> and CO<sub>2</sub>;
- Easy management of all production and washing cycles;
- Reduced water consumption;
- Flexibility of use (in-line, during transfers or recirculation);
- Innovative design;
- Compact system.

### APPLICATIONS

- Addition or removal of CO<sub>2</sub>;
- 95% reduction of dissolved O<sub>2</sub>;
- Partial reduction of alcohol concentration.
- Removal of free acetaldehyde
- Removal of light sulfur compounds



**JUCLAS**  
Advanced beverage systems



THE BEATING HEART OF INNOVATION