

Press release

Chalonnnes, 10.09.2014

Bucher Inertys – Application on red wine. Citation – Vinitech 2014

After years of being solely dedicated to white and rosé wines, Bucher Inertys now has a new application. This patented process of pressing under inert gas with gas recycling is now suitable for any type of wine to reveal the aromatic potential of fresh grapes, as well as to enhance the quality of the red marc pressings. Inert gas pressed wines are characterized by a significant decrease in vegetal character.

Inert gas pressing of fermented grapes

Pressing of fermented grapes

The wine from the pressing of fermented grapes (press wine) represents 13-17% of the total wine produced. These press wines are characterized by a higher phenolic richness compared to the free-run portion of the wine. While they can improve phenolic profile of wines, their specific herbaceous and bitter tastes restrict their use.

Benefits of pressing under inert gas:

During pressing, and in particular during tank rotations, dissolution of oxygen is caused by the contact of fermented grapes with the air contained in the press. The oxygen input is massive, wines after crumbling can have from 2.0 to 5.5 mg/l. The concentration is correlated with the volume and speed of extraction with later pressings having the highest levels of oxygen.

Post fermentation, oxidative conditions are typically avoided by winemakers. This long held ethos has been researched and identified with studies such as *"The mechanical crumbling allows drying the pomace, but causes damaging oxidation"* by Peynaud E. (1984). A 2013 study with ISVV (Bordeaux) confirmed that the Bucher Inertys pressing process significantly reduced dissolved oxygen in wines.

Pressing under inert gas with gas recycling:

Pressing is carried out under an inert gas (CO₂, nitrogen etc) with gas recycling in a flexible reserve suspended near the press. The volume of the flexible reserve is equivalent to the capacity of the press.

During the pressing cycle, there is a transfer of inert gas between the tank of the press and the reserve. The nature of the reserve (soft PVC) ensures there is no limitation to the instantaneous flow between the two.

A guarantee of security, cost saving and production management with the patented Inertys system:

- Operator safety is paramount during periods of devatting when ambient air is already enriched with fermentation gases and to add ever more gas in the cellar building would not be acceptable.
- There is a greatly reduced consumption of gas.
- It gives better overall pressing time.

Press wines enhanced and fruitier:

The results of tests conducted in collaboration with the ISVV Bordeaux show:

- A superior quality of press wine thanks to the synergy between the inert system and the selection of pressings. Wines extracted after crumbling are often downgraded during tasting. The cloudy portion typical of the initial press wine post crumbling is normally followed by a clearer portion once time and/or pressure has increased and the 'mass filter' of marc has been established in the press body. Bucher Vaslin presses allow you to separate these portions with a must selector according to time, volume, or pressure.
- Limitation in oxidative changes of red wines during aging gives better aging potential. Indeed, the marker of premature aging of red wines, the MND (Denis Dubourdieu, Alexander Pons, Valérie Lavigne - ISVV Bordeaux - *Premature aging of the flavor of red wines - Identification of new markers* Revue des Oenologues 2013), shows lower concentration in wines pressed under inert gas.
- Limited microbial deviations (acetic acid bacteria) by reducing gross and uncontrolled oxygen supply to the press wine.

Versatility of the Inertys press:

Suitable for aromatic white wines, rosé wines, and also red wines, the Bucher Inertys press can also be used in conventional pressing mode. The control panel allows operators to select the desired process with or without inert gas, depending on the type of wine desired.

Press contact:

Corinne Delpy

☎ +33 (0)2 41 74 50 50

corinne.delpy@buchervaslin.com

www.buchervaslin.com