



Bucher Inertys

Application on red wine

When so far dedicated to white and rosé wines, Bucher Inertys has found new ways of application. This patented pressing under inert gas process with gas recycling is now adapted to any type of wines first to reveal all their aromatic potential with fresh grapes and secondly to give value to press juices coming from fermented pomace.



Fermented pomace pressed under neutral gas

Red pomace pressing

Wines coming from racked, pressed pomace named « press juices » represent from 13 to 17 % of the totality of produced wine.

The main characteristic of those press juices is their higher phenolic richness compared to free-run juices; considering that press juices can potentially improve the phenolic profile of wines, yet the vegetal, bitter characters limit their use.

The benefit of inerting

During the pressing and especially during the crumbling phase, the pomace being in contact with the air contained in the press tank generates the dissolution of the oxygen. The supply of oxygen is massive and wines after crumbling can contain from 2.0 to 7.5 mg/l of it. The concentration is inversely proportional to the extracted volume, the last press juices are the richest in dissolved oxygen.

Mr. Emile Peynaud – Lecturer at the University in Bordeaux and wine expert – noticed in 1984: « The mechanical crumbling enables the pomace to dry off but also provokes a negative oxidation ».

A recent survey with the ISVV of Bordeaux (Vine and Wine Sciences Institute) confirms that the Bucher Inertys process reduces substantially the oxygen dissolved in the wines and modifies their organoleptic character.

Pressing under neutral gas with gas recycling

The pressing is made under neutral gas with gas recycling in a flexible reserve hanging next to the press. The volume of the flexible reserve is of an equal volume as the press capacity.

Throughout the pressing cycle, the neutral gas (CO₂, nitrogen for example) is transferred from the press tank to the reserve. The very nature of the reserve (in flexible PVC) guarantees the gas transfer without limiting instant flow rate.



Valorisation of press juices

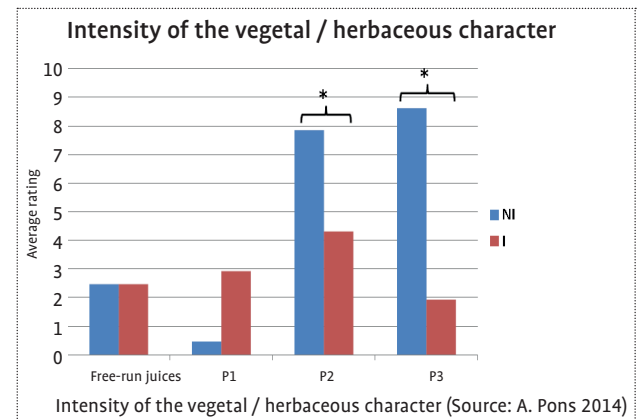
Mr. Pierre Guillot – Wine Storehouse Master - Château Pape Clément (Pessac- France) testifies: « At the Château, we have been using the Bucher Inertys process on press juices for many years. Our best fractions named « press heart » are extremely fruity nearly as much as our free-run juices. Inerting enables the vegetal, herbaceous character to disappear as well as most of the pomace taste so much characteristic of the press juices. We integrate 60% of the inerted press juices in our greatest wines, which is twice as much as for traditional methods ».

According to Philippe Darriet, Lecturer, Manager of the Oenology Research Unity (ISVV Bordeaux): « Red press juices (Merlot and Cabernet Sauvignon) made in 2014 and 2013 (Merlot) by pressing under neutral gas express finer aromas, slightly marked by pomace vegetal aromatic nuances usually associated with press juices. Tannins present in the last pressed juices also seem less rustic. Concerning their chemical composition, the juices contain lower MND contents: 3-methyl-2,4-nonadione, very odorous compound associated with oxidative evolution of the wines (Pons et al. 2008, 2011, 2013) ».

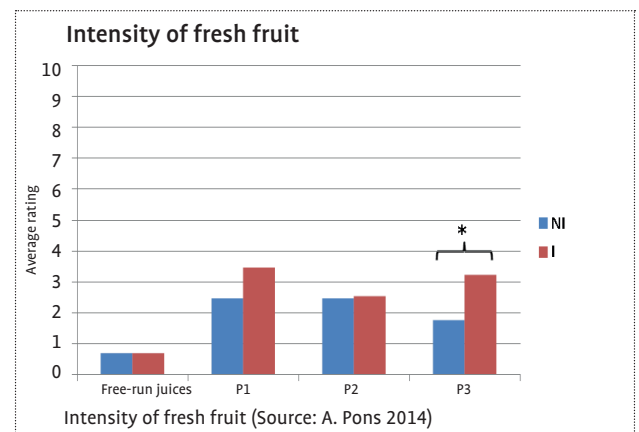
Multi-purpose use

Adapted to aromatic white wines and rosé wines and from now on to red wines, the Bucher Inertys press can also be used for traditional pressing processes. Thanks to the PLC, you can select the type of pressing you need: with neutral gas and without neutral gas (depending on the type of wine required). Bucher Vaslin offers a full range of fully automated presses equipped with the Inertys process from 22 hl to 450 hl.

Significant, distinctive tastes



A board of experts of 15 people from the ISVV tasted and rated on a continuous scale the intensity of the vegetal character and fresh fruit of the wines. The analysis of the results confirm how much the inerting of press juices is worthwhile, especially for those coming from P2 and P3.



Moreover, inerted press juices tend to get fruitier notes, to a more restricted extent though.

Distributed by:

Bucher Vaslin

Rue Gaston Bernier - BP 70028
F - 49290 Chalonnes sur Loire
Tél. +33 (0)2 41 74 50 50
Fax +33 (0)2 41 74 50 51
E-mail : commercial@buchervaslin.com

www.buchervaslin.com
Your success is our priority