

# Lexy X-Low



## Adjustment of the alcohol content of wines

- Lexy X-Low, a compact, flexible solution for adjusting the alcohol content of wines
- A soft vacuum evaporation technology, enabling wines to be processed at low temperatures while preserving the wine's organoleptic qualities.
- Lexy X-Low offers great flexibility of use and versatility of application.



Improvement of the end product

The balance of a wine ensures optimal aromas and flavours. If necessary, the alcohol level can be adjusted after harvest, which can improve the natural acidity and give a more balanced taste. The method uses a vacuum process at a maximum temperature of 35°C, which preserves the natural qualities of the wine. Thanks to a special option, volatile aromas can be recovered and reintegrated into the final wine. In addition, the Lexy X-Low machine simplifies the process by processing unfiltered musts and wines, and can be used at various stages to reduce alcohol or concentrate the must. Compact and mobile, it is very practical even in confined spaces.

Applications

Lexy X-Low uses an extremely compact vacuum evaporation technology through the integration of a patented solution that produces a Vacuum Vortex. This technology offers a flexible solution for adjusting the alcohol content of wines from 0.5 to several degrees. LexyX-Low 1 is designed to process batches of 0.5 to 1 litre. Lexy X-Low 10, the cellar version, enables a reduction in alcohol (1% vol.) at a flow rate of 400 l/h or 800 l/h with the Booster option. Agricultural alcohol can be repurposed for other uses, subject to local regulations. Volume losses are minimised thanks to efficient rectification (optional) and aroma recovery (optional).

	X-Low 1	X-Low 10	X-Low 10 Booster option	
Tare weight		180		kg
Electrical power supply	230 V AC -50 Hz	380 V – 16 A	380 V-32A	-
Length	760	1,150	1,150	mm
Width	625	760	760	mm
Height	1,750	1,800	1,800	mm
Cooling power	1.6 KW – 12°C	10 KW – 12°C	20 KW-12°C	kW
Processing flow rate for a reduction of 1°Alc (from 14°Alc to 13°Alc)	/	400 l/h	800 l/h	l/h
Minimum processing volume	0.5 L	200 L	200 L	L

**Bucher Vaslin**  
Rue Gaston Bernier  
49290 Chalonnes-sur-Loire, France  
T +33 (0)2 41 74 50 50  
buchervaslin.com

**Products**  
At the heart of the issues facing the winemaking market, we strive to design innovative, targeted and effective solutions to help your business succeed. For a long time, Bucher Vaslin has been engaged in research, innovation and the development of products to meet the needs of you, our customers.

**Services**  
With the Serenity offer, Bucher Vaslin provides a whole range of service solutions tailored to your needs, based on your experiences and feedback from the field, for any type of configuration, to train you in the use of our equipment, to assist you at any time and to optimise the management of your business.

**A worldwide network of authorised dealers**  
Selected for their professionalism, Bucher Vaslin dealers form the organisation on the ground that lets you get the benefit of a high quality locally-based service. Our dealers, who are true regional specialists, are on hand to listen to your needs and provide you with their experience and expertise to help you choose the right equipment.