

New products

Barrique, Barrel and Tonneaux with TCS

225L, 300L. and 500L oak barrels for vinification and aging

Main advantages of the new technology for production of high quality wines:

- Simple to use
- Reasonable price
- Temperature control systems with electrical heater and additional serpentine inside the barrel.
- Instant wine quality increase due to optimizes the integration of the grape and oak qualities.
- Fruit flavors are totally preserved and structure is dense.
- They can be used for both: as barrels for vinification and as normal barrels for aging.
- Different complexity of wines based on flavors, roundness and maintains of fruit aromas.
- Drainage.
- No risk for oxidation.

Vertical Oak-Steel Wine Fermentor with 50 / 60 / 80 HL capacity

Vertical Wine Fermentor with 50 / 60 / 80 HL capacity made according the latest technology with stainless steel and oak barrel construction .

Main advantages of the Vertical Oak-Steel Wine Fermentor:

- Simple to use
- Improves quality of the wine as a result of the integration of the grape and oak
- Fruit flavors are totally preserved and structure is dense.
- In perfect compliance with oenologist requests for production of high quality wines. Ladle- shaped bottom for easier marc removal
- It can be used independently or included in a technological lines.