

Microsafe O2

Micro-oxygenation system.

Micro oxygenation for post fermentation and aging



Utilization: Introduce the sparging stone through the top of the tank or an insertion tube from the bottom valve. The machine doses continuously introducing O2 precisely (by weight, not by volume).

Dosing O2 with tannins: AEB recommends using MOX in combinations with Ellagic tannins (from oak) like Taniquerc & Proanthocyanins (from grapes or quebracho) like Protan Malbec, Raisin, Bois or Pepin. When the wine smells reduced dose Oxygen, when the wine opens up add the Protan so that the aldehydes formed can act as ethanol bridges to polymerize color and tannins.

From the red-ox point of view, wine is an instable solution with a tendency of getting reduced, masking the typical varietal aromas. In fact, if we don't feed oxygen, tannins from grapes get oxidized anyways reducing other components. Using MOX we can feed only the oxygen that can be consumed by tannins without oxidizing other components like SO₂ and aromas. Obviously, using tannins like Taniquerc and Protan Malbec allows winemakers to use more O2 and to build bigger wines.

Suggested applications of Micro-oxygenation:

- During alcoholic fermentation to improve its quality.
- During the final stage of alcoholic fermentation to obtain the color stability.
- During the ageing to activate the process of polyphenols polymerization.
- During the ageing of red and white wines, to eliminate the reduction problem.

Microsafe O2 can be built as a single output unit and up to 15.