

OENODIA® Responds to Industry Demand with Faster, More Efficient STARS Mobile Service Unit.



In their ongoing quest for sustainable, efficient wine processing solutions that can improve wine quality, an increasing number of winemakers are turning to the remarkable technology offered through Oenodia's STARS Mobile Service for Tartrate Stabilization and pH Adjustment.

This increased demand has propelled OENODIA to develop and deliver a new and larger state-of-the-art STARS Mobile Service unit, specifically built for the North America market. The system features OENODIA's Reverse Osmosis Technology for increased water savings of up to 70 percent. In addition, this latest model offers a throughput of 1600 gal/hr for an even faster service and has its own power generator for self-sufficiency.

STARS, which stands for Selective Tartrate Removal System, utilizes membrane-based, electro dialysis technology to deliver Additive-free, Sustainable, Tartrate Stabilization and pH Adjustment. This unique system avoids the time and expense incurred by cooling towers traditionally used in cold stabilization, and also eliminates wine losses and waste stream generation.

The result is immediate, 100% guaranteed tartrate stability for a wine that's ready for bottling in just one pass, ensuring wineries greater predictability for their

bottling schedules.

"A single pass across a membrane at 35 psi – that alone is a benefit to the wine," confirms Domingo Rodriguez, Oenodia's North American Wine Business Manager. "STARS stabilization maintains more of the wine's inherent qualities, such as flavor, aromatics and color. Those using our technology will tell you that STARS simply produces a wine with better mouth feel and balance."

"Some of our customers originally chose STARS because they wanted the stabilization," agrees Cliff Burmester, STARS Mobile Service Coordinator. "But once they experience the sweet spotting with pH and they see the enhancement of flavor, they're pretty much blown away."



With two units now on the road, wineries of any size can access this technology through STARS Mobile Service.

OENODIA will attend both the North Coast Wine Industry EXPO (BOOTH # 501) on December 1 in Santa Rosa and the UNIFIED Wine & Grape Symposium (BOOTH # 2506) on January 24-26 in Sacramento. Visit the OENODIA booths at either show to find out more about permanent, sustainable wine stabilization solutions.