

COLD DEALCOHOLISATION SYSTEM REDA

For the partial dealcoholisation of wines

PASTEURIZERS



- Milk and Dairy products
- Juices
- Eggs
- Beer
- Wine

CONCENTRATORS (LOW TEMPERATURE)



- Cold evaporation (20°C) for most of wine, juices, natural extracts and special products.

U.H.T. PLANTS and ASEPTIC TANK



- Milk and Dairy Products
- Juices
- Nectars and concentrates

POLYPHENOLS EXTRACTORS



- Extraction of polyphenols from red grapes

CENTRIFUGAL SEPARATOR (SKIMMING, CLARIFIERS, BACTOFUGES)



- Milk
- Wine
- Beer
- Juices

CLEANING PLANTS (CIP)



- Fixed Unit
- Movable Units

PREPARATION UNITS



- Juices
- Beverages
- Soft Drinks

AUTOMATION



- Milk and Dairy Products
- Juices
- Wine
- Beer
- Eggs



DVR200



01.CIT.2012

REDA
Food Processing Plants

Via Piave, 9 - 36033 Isola Vicentina (VI) - ITALIA - Tel. +39.0444.977222 - Fax +39.0444.977227
www.redaspa.com - reda@redaspa.com

REDA
Food Processing Plants

COLD DEALCOHOLISATION SYSTEM REDA

For the partial dealcoholisation of wines

- **The partial distillation at low temperature**

The new system developed by REDA for the partial dealcoholisation of wines.

Thanks to this innovative technology, it is possible to treat only 10/20% of the total quantity for the dealcoholisation, while the remaining 80/90% of the mass will not be treated.

- **Operations**

The treatment foresees a fast "cold distillation" of the quantity to dealcoholize (10/20%) at +15°C/+16°C with the extraction of an alcoholic solution up to 50/60° Alcohol.

For aromatic wines, it will be possible to use the plant with the aroma recovery system.

- **Advantages**

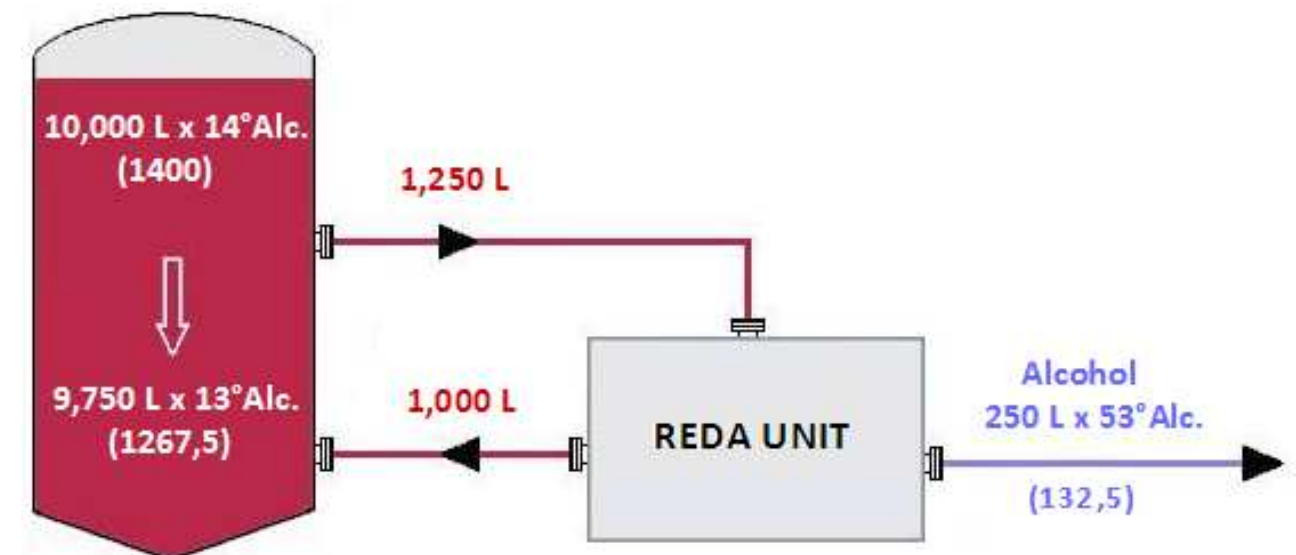
The low working temperatures and the great flexibility of REDA dealcoholisation system allow to get well balanced, fresh and aromatic final wines, dealcoholized of -1°/-2° alcohol. But the best dealcoholisation performance is obtained when treating the finished wine, even directly in the fermentation tank, thus allowing the wine to reach a perfect balance. Moreover, if the vintage is disturbed by heavy rains, the REDA plant can also work as a Low temperature concentrator and thus can be used to enrich the must by means of evaporation under vacuum at +18°C/+22°C.

THE NORMATIVE

- The partial dealcoholisation of wines is admitted up to -2° Alcohol and it is regulated by the Reg. CE 606/2009.
- The Rule CE 436/2009 provides precise indications regarding the alcohol's management obtained through the partial dealcoholisation of wines, included its disposal (in the distillery).
- The technique of partial dealcoholisation of wines under vacuum is the only method admitted since ever by the Code of the International Organization of Wine OIV.

PRACTICAL SIMULATION

Dealcoholisation of 10.000 L of wine from 14° to 13° Alcohol



RANGE OF DEALCOHOLISATION PLANTS REDA

| Technical Data / Mod. | u.m. | DVR25 | DVR50 | DVR100 | DVR200 | DVR400 | DVR800 |
|--|---------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Distilled 50/60° Alcohol | L/h | 25 | 50 | 100 | 200 | 400 | 800 |
| Dealcoholised wine (-2° Alcohol) in 1 hour | L/h | 350 | 750 | 1,500 | 3,000 | 6,000 | 12,000 |
| Dealcoholised wine (-2° Alcohol) in 10 hours | L/10 h | 3,500 | 7,500 | 15,000 | 30,000 | 60,000 | 120,000 |
| Power (ass.) | KW | 10 | 15 | 25 | 50 | 90 | 180 |
| Consumption H ₂ O (+15°C) | L/h | 50 | 50 | 50 | 100 | 100 | 100 |
| Dimensions: Length x Width x Height. | mt. | 2,00 x 1,60 H. = 2,40 | 2,00 x 1,60 H. = 2,40 | 2,00 x 1,60 H. = 2,40 | 3,50 x 1,80 H. = 2,60 | 4,50 x 1,80 H. = 2,70 | 5,50 x 2,00 H. = 2,80 |
| Weight | Kg | 1000 | 1200 | 1400 | 2300 | 3600 | 6000 |
| Incidence kWh/HL (-2° Alcohol) | KW/100L | 2,80 | 2,00 | 1,66 | 1,66 | 1,50 | 1,50 |
| Incidence €/HL 1 kWh = 0.15 € (-2° Alcohol) | €/100L | 0,42 | 0,30 | 0,25 | 0,25 | 0,22 | 0,22 |