

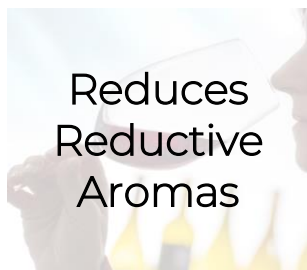


Wine and Spirits Maturation Technology

NEXTGEN DEVICE

www.accuro.tech | info@accuro.tech

Wine -why use Accuro?



Spirits -why use Accuro?



Faster to Market

Improved complexity and smoothness

Improved color extraction

Integrates Oak



Accuro NextGen Device



Micro-oxygenation (MOX)
Macro-oxygenation
Pulse / sparge

Technical Specs

Channels	4 x independently controlled
Wine Volume	200L to 500,000 L per channel
Release Rate	Min 0.5 mg/L/month Max 150 mg/L/month (1.3 L/min)*
Stage of use	Primary alcohol ferment (AF) Malolactic ferment (MLF) Post MLF (maturation and ageing)
Oxygen supply	O ₂ from gas supplier
Diffusion method	Oxymembrane with float system** Sinter***
Power	110V or 220V (with battery backup)
Connectivity	App via Wi-Fi network
Control	via PC and/or Phone
Input pressure	4 - 6 Bar

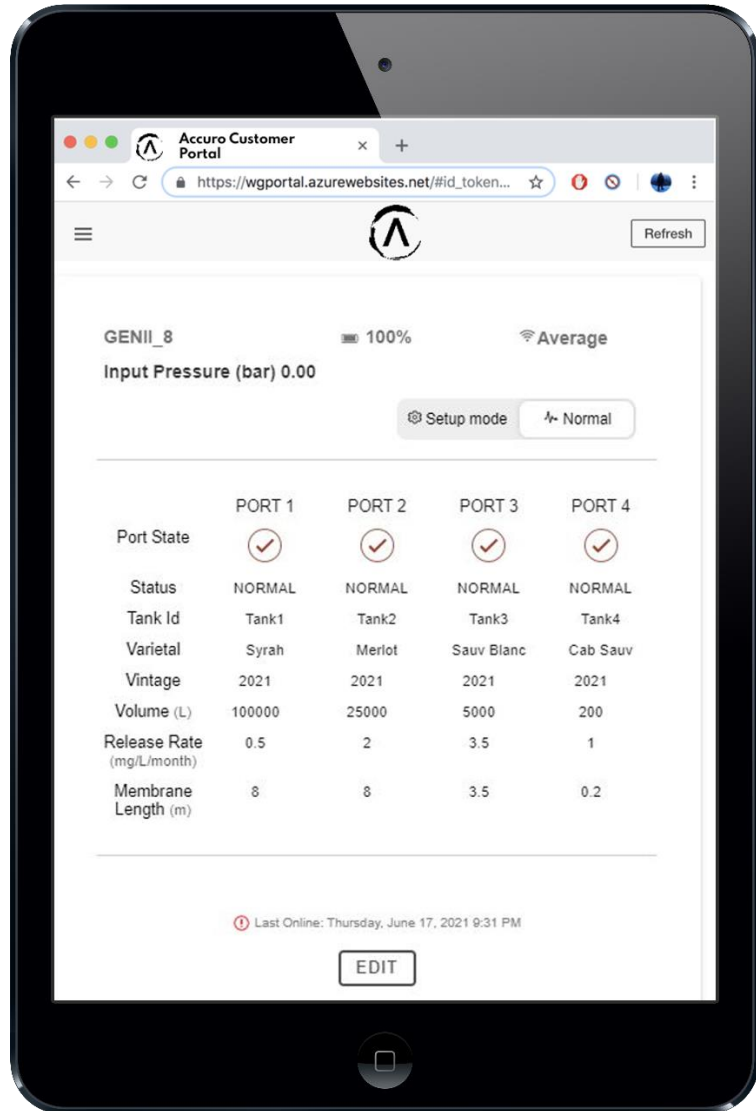
*max total box output in a 500,000L tank

**Oxymembrane with Active Float system recommended for tank sizes up to 40,000L in volume for maximum MOX rates of 5 mg/L/month. Smaller MOX rates are achievable with the Oxymembrane in larger tanks.

***Sinter required for large tank sizes and high rates



Remote control



Membrane Technology (or sinter compatible)

Patented oxygen permeable membrane diffusion and Active Float System

Deliver O₂ in very any tanks size, even barrels, without O₂ loss or hyper-oxidation



Your data, in real-time



Use in a **tank** or in a **barrel**



Rates - Membrane and Sinter Selection

