



Mobile Thermovinification

ATPGroup's Mobile Thermovinification Service provides rapid extraction of color and polyphenols while avoiding the extraction of unwanted tannic components. It also reduces pyrazines to enhance the natural fruit characters of your wine. Because ATPGroup is the exclusive U.S. distributor for our suppliers, working with us gives you singular access to industry-leading, state-of-the-art equipment. For our mobile thermovinification we use:

- Padovan Red Hunter Thermovinification Unit

How it works

1. We start with a meeting prior to the service date to understand your goals.
2. On service day, we show up with the equipment loaded onto our truck.
3. We will hook up your hoses directly to our equipment. Flow will run through the equipment and directly into the receiving tank you designate.
4. We will stay with the equipment the entire time.

Timing

Set-up: 1 full day

Service: Depends on lot size

Clean-up: 1 full day

Safety measures in place

We understand the importance each and every drop of your wine, and have a variety of safeguards set up as extra measures of protection including:

- Alarms to alert us in case of machine errors
- Factory-approved cleaning solutions
- Experienced technicians to ensure smooth operation

What we need from you

- Someone from your team designated to help facilitate service
- Access to electrical outlets (480v/240v)
- Nitrogen
- Compressed air
- Propane tank
- Water source
- Hose for wine

Note: Cleaning of machines might use and discharge potassium hydroxide, citric acid, nitric acid, sodium hydroxide, sulfuric acid, and/or hydrogen peroxide during the CIP process, typically at 3% solution or less.



For more information, contact ATPGroup at 707.836.6840 or visit ATPGroup.com