



Mobile pH Adjustment & Tartaric Stabilization

ATPGroup's Mobile pH Adjustment and Tartaric Stabilization Service lowers the pH and reduces tartrates in your clarified juice or finished wines using ion exchange, drastically reducing acid additions needed to achieve your desired pH levels while leaving the color and integrity of the wine intact. Small amounts can be treated and then blended into your total volume. 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 this service we use:

- Padovan Ambra

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. We'll need your forklift to get the equipment from our truck to your tank.
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: 4 – 8 hours

Service: Depends on lot size

Clean-up: 2 hours

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

- Your forklift and operator to move the equipment from the truck and load it back onto the truck.
- Someone from your team designated to help facilitate
- Access to electrical outlets (480v/240v)
- Nitrogen
- Compressed air
- 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.

