

# Fermentabag®

Efficient, economical and unique wine fermentation

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## Fermentabag®

### Description

Fermentabag® is a reliable, economical and flexible, fermentation system used by both large and small producers.

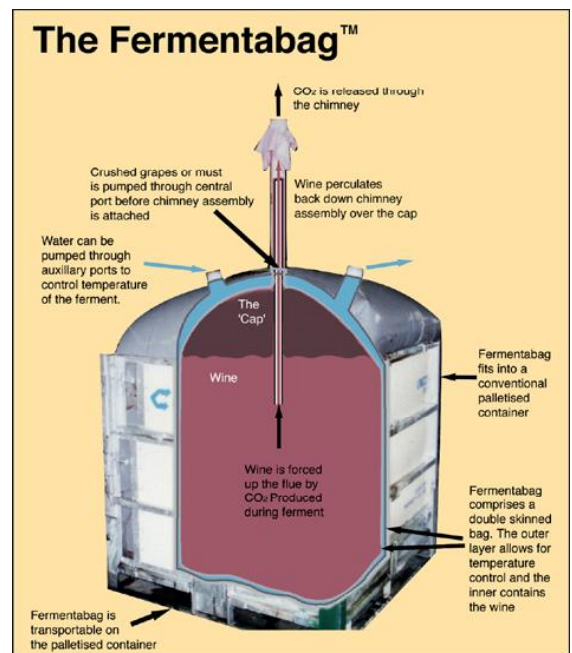
Fermentabag® uses different polymers to create modified atmospheres for fermentation (MAF), maceration and storage of Red and White wines.

### Applications

- Fermentation of red and white wine – both Red and White grape fermentation bags available.
- Small batch lots
- Post ferment Maceration
- Carbonic Maceration ferments
- Transportable fermentation – Fill and transport to desired locations

### Benefits

- Low cost fermentation = higher returns
- Flexibility for those unable to be present at all times during ferment
- Increased blending options
- Produce a softer wine sooner
- Increases fermentation capacity



### Construction

Fill Assembly: 75mm BSP Dur-O-gland  
Reducing bush: 75 to 50mm for flexibility in filling  
Discharge: 50mm BSP discharge gland, perforator & cap.  
Chimney: 50mm assembly

### Product code & size

Code	Litre	Use
FBRCU1000	1000	RED WINE
FBRCU600	600	RED WINE
FBWCU1000	1000	WHITE WINE
FBWCU600	600	WHITE WINE

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