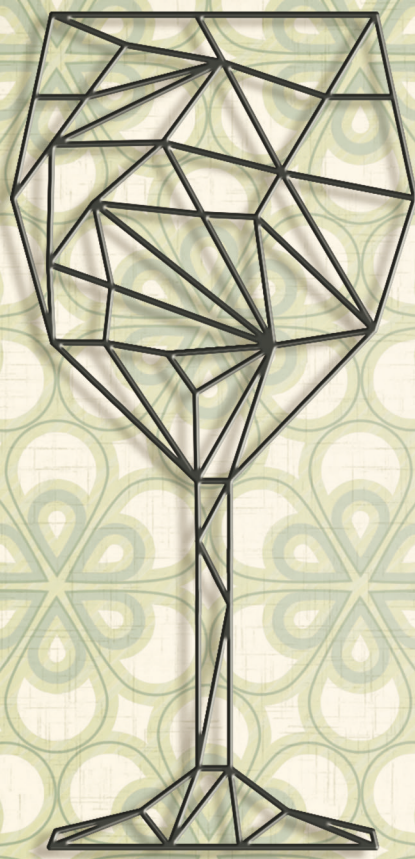


ECOLYS®

REDUCE YOUR COSTS BY CHOOSING PERFORMANCE

DESIGN YOUR WINE



vivelys

WINE BY DESIGN

ECOLYS®

REDUCE YOUR COSTS BY CHOOSING PERFORMANCE

Own your fermentation process from the start

- Stay in charge** of your costs
- Make** savings in time and with autonomy
- Secure** the fermentation phase
- Vinify** with the micro-organisms of your choice

Using equipment that is complete and easy to use, Ecolys® ensures unique performances for the production of yeast and bacteria without the addition of activators or culture mediums.

Take control of your fermentations

Using Ecolys®, high cell concentrations and record implantation rates obtained in the musts guarantee a clean start to fermentation with a short latency period.

These performances are guaranteed, regardless of the must to be fermented, for regular and consistent fermentations.

Our exclusivities

- Reference brands of equipment (Siemens®, Satron®)
- Automatic traceability data collection
- Automation of the acclimatization of the yeasts to the temperature
- Automatic addition of nutrients
- Online monitoring and generation of biomass production curve
- Guaranteed performance without addition of activators or specific culture mediums
- Service, accompaniment, training and annual maintenance



Reduce and control your production costs

Pay off the cost of your ferments to focus your choices on the oenological qualities.

With Ecolys®, you are free to choose the nutrients, the inputs required for this process, and reduce your energy consumption (on average a 20% reduction in AF time).



Standard AF	Necessary quantity of ferments	20 gr/hL
	Time needed to heat a white/rosé must	Between 24 - 72 h
Ecolys®	Necessary quantity of ferments	0,5 gr/hL
	Time needed to heat a white/rosé must	Between 12 -36 h

Opt for the performance and simplicity of the Ecolys® system

Ecolys® equipment makes simple operational management possible using an automated system and an interface for easy monitoring of the parameters (temperature – oxygen, nitrogen – evolution in the production of biomass).

The Ecolys® system is 100% within regulations and provides traceability of the operations. Accompaniment and training by Vivelys experts are included for each project.

Performances	Ecolys®	Without Ecolys®
Cell concentration	On av. 250M cell/mL in 12h	On av. 150M cell/mL in 24h
Implantation rate	90-99% in AF	Approx. 60-70% in AF

Testimonials



Ecolys® has brought us significant benefits. Fermentation begins early, it is safe and clean, quality is secure, and we have gained days in cellar rotation schedules.

Hector Urzua - Winemaker Gran Reserva Riberas - Concha y Toro, Chili



Ecolys® allows us to gain in profitability, quality and time. This equipment ensures a quick start for fermentation of our whites and rosés, thus preserving our wine profiles. The advice given by Vivelys has made it possible to integrate the process in a very effective manner.

Pierre -Yves Rouillé, Director of the Caves Richemer



ADDITIONAL INFORMATION

WHAT IS GRAPE MUST?

Definition by the OIV (International Organization of Vine and Wine): "Liquid product obtained from fresh grapes, whether spontaneously or by physical processes such as: crushing, stripping, destemming or de-stalking, draining, pressing."

Ecolys® system increases the yeast biomass by using the grape must that is available in the cellar.

EFFICIENCY & PERFORMANCE IN FERMENTATION

The performance and organoleptic impact of a fermenting yeast depends on its resistance (survival factor), its presence in optimal quantities (cell concentration) and its implantation rate.

SURVIVAL FACTOR

The acclimatization of yeasts at the temperature of the must and their resistance to alcohol are 2 key factors for their survival. Ecolys® system ensures an adjustment of the temperature by increments, as close to the temperature of the must to be seeded, as well as optimized aeration to guarantee very good resistance until the end of the fermentation process.



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