



ECOLYS
by Vivelys

Second Fermentation: Automated Solution

Simplify the crucial stage of "tirage" and second fermentation in traditional or Charmat methods.

Avoid long working hours, which sometimes take up weekends.

Maintain a constant yeast population throughout the "tirage".

Automate your second fermentation process

BENEFITS



Full or partial automation: Adjust temperature, oxygen and agitation to the actual yeast population in your fermenter. Go further: automate the addition of all ingredients.



Quality yeast in just 26 hours: The Ecolys Second Fermentation protocol saves you 4 to 6 days of yeast production. Avoid weekend trips to your site during Second Fermentation yeast production.



Security and peace of mind: With Ecolys®, you can guarantee the quality of your inoculation thanks to a constant yeast population. Visualize biomass evolution at a glance, in real time, on the screen.



Training and Technical Support: We provide step by step assistance throughout the process of using your Ecolys, maximizing your chances of success.



OFFER



Equipment: The offer includes fermenters, the automation cabinet, as well as accessories (diffuser, biomass sensor, microscope, etc.)

The automation system is also compatible with standard fermenters.



Protocols: With 20 years' experience in microbiology applied to wine, Vivelys offers an optimized protocol for the production of yeast for the second fermentation phase.



Includes: Theoretical and practical training, on-site support from an expert during your first production run.

