



WHITE WINE PRIMARY FERMENTATION CONTROL

VinFoil Mixer™

The world's most efficient
mixer for ferment control

White Wine Primary Fermentation Control

The Vinfoil mixer allows for controlled blending at different points throughout the primary fermentation cycle, leading to more predictable and repeatable outcomes.

- Fermentation rate management
- Improved processing time
- Temperature management
- Contribution to better mouthfeel
- Consistent vinification
- Compatible with VFD drive
- Easy adaption to automated cellars

Call us at (707) 577-7826 to find out more about using the Vinfoil Mixer for Oak Extraction.

