

Winemaking & Harvest Support

SERVICES

Alcohol Adjustment: Reducing alcohol slightly as desired for product style preferences. With BevZero's unique technology, only 10% of the total wine blend needs to be processed for each degree of alcohol reduction, and 90% of that wine is recovered during processing. Also unique to BevZero, wine does not need to be filtered and can contain a high percentage of solids.

- BevZero offers complimentary tasting to determine the best final alcohol strength of the wine being adjusted (the Sweet Spot).

Stuck Fermentation Services: BevZero can reduce the alcohol content of the fermenting must to a level at which the winemaker can re-start the ferment.

Juice Concentration: When sugar accumulation is low in the vineyard, BevZero can remove neutral water to 40 brix while allowing zero loss of flavors and aromas.

Sale of High Proof Alcohol: BevZero offers 60%, 70%, and 85% grape spirit.

- **Cleaning, Sanitation**
- **Fortification**
- **Product Creation**

Wine Disposal: BevZero can dispose of unwanted/tainted wine and can accept transfers in bond from Bonded Wineries into our Distilled Spirits Plant.

FSO2 Removal: BevZero offers legal reductions of total FSO2 levels in wine down to 50ppm.

Crossflow Services: BevZero offers crossflow filtration down to 0.45 micron to be used in conjunction of reverse osmosis processing or before bottling.

VA Removal: BevZero offers VA removal services alone, or in conjunction with alcohol adjustment. Our technology is the highest quality available and incredibly selective. Nothing other than the unwanted acetic acid is removed.

Articles to Learn More

[Working with BevZero to Hit the "Sweet Spot" in Winemaking](#)

[Zero Harvest Problems with BevZero](#)

[Why Crossflow Filtration is an Important Tool in Winemaking](#)

[Reviving Stuck Fermentations](#)

*For Questions and Solutions
Contact us at info@bevzero.com or 1-707-577-7501*



Please review specific locations for more detail on available services.