

Innovative and Reliable Solutions for

Wine Filtration



DEPTH FILTRATION FOR VALUABLE LIQUIDS. SINCE 1938. filtrox.com

Wine Filtration Solutions

Background

Removing any solid particles, microorganisms, or other unwanted substances that may affect the sensory characteristics or visual appearance of the wine is key to meet customer expectations. The use of filtration in winemaking has been driven by the need to produce consistent and highquality wines. Depth filtration technologies have been used in the wine industry for centuries and play a fundamental role in removing unwanted particles, increasing stability, preventing microbiological spoilage, and improving the sensory quality.

The Challenge

The following chart shows a typical filtration process for wine from initial clarification to final, sterile filtration. Variations should be considered depending on wine type, style of winemaking as well as desired wine quality.

Coarse Filtration

- Initial clarification step after fermentation or stabilization
- · Removal of larger particles like yeast cells, tartaric acid crystals or wine fining agents

step

Fine Filtration

- · Producing a bright wine by removing any remaining particles
- Prepare wine for final or sterile filtration



Sterile Filtration

- Final filtration step to guarantee highest product quality and safety
- Securly removing wine spoilage organisms that can cause microbiological issues, off flavors or turbidity post bottling

Optimized Solutions for Wine Filtration

The appropriate filter medium is selected based on the wine type and the desired level of filtration. FIBRAFIX® AF depth filter media presents an approved and well-established filtration technology for all wine filtration steps. The three-dimensional depth filter medium assures superior retention capacity for solid particles and unique filtration properties at cost effective performance.

Step 1: Coarse Filtration

Product Line	Description	Best use
FIBRAFIX® AF	Coarse filter sheets	Removal of coarse particles and debris
FIBRAFIX® AF	Fine filter sheets	Removal of coarse particles and debris

Step 2: Fine Filtration

Product Line	Description	Best use
FIBRAFIX® AF	Fine filter sheets	Final filtration before sterile filtration or bottling, depending on wine type
CLAROX [®] PL	Surface filter cartridges	Final filtration before sterile filtration or bottling, depending on wine type

Step 3: Sterile Filtration

Product Line	Description	Best use
FIBRAFIX® AF	Sterile filter sheets	Final filtration before bottling or pre-filter before membrane
CLAROX® MP/W	Membrane cartridges	Final filter before bottling

FIBRAFIX® AF sterile filter sheets and CLAROX® MP/W membrane filter cartridges ensure highest product quality and safety at the most crucial point of the filtration process. In addition to our high-quality filtration solutions, we offer specially developed and highly selective treatment solutions for the wine sector as part of our LIBRASORB® line. For further details, please refer to our website or corresponding information material.

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Easy handling and high efficiency

In the wine sector depth filter media have been used for centuries. They offer excellent filtration performance and high filtration efficiency.

Maximum flexible

With a wide range of FIBRAFIX[®] AF grades available, any filtration needs from coarse to sterile can be met to find the right solution for your process.

Consistent quality

Depth filtration technology securely removes any unwanted particles and microorganisms that could negatively affect the final wine quality.

Filter Presses and Module Housings

When choosing filter apparatus, it is important to consider the type of wine you are filtering, the level of filtration required, and the volume of wine you need to process. Some filters are designed for small batch processing, while others are suitable for large commercial wineries. In our range we have filter apparatus for all different requirements. Here you can see a selection of them:

