



GULFSTREAM

RELEASE THE FRUIT FROM YOUR GRAPES!

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Gulfstream guarantees controlled and effective temperature control for your harvest. The immersion principle gives instant and consistent results while preserving the quality of the harvest.

Testimonial

The Gulfstream is a flexible tool and well suited to our structure. It meets our expectations of elaborating colourful, very fruity and fresh wines, but also denser wines with more mature profiles, with interesting blends and that are very popular at the moment.

Another advantage is that we can process a large quantity of grapes, smoothing out the qualities and absorbing the peak of the grape harvest.

Guillaume Mehu
Cave la Comtadine
Provence-Alpes-Côte d'Azur (84) FRANCE



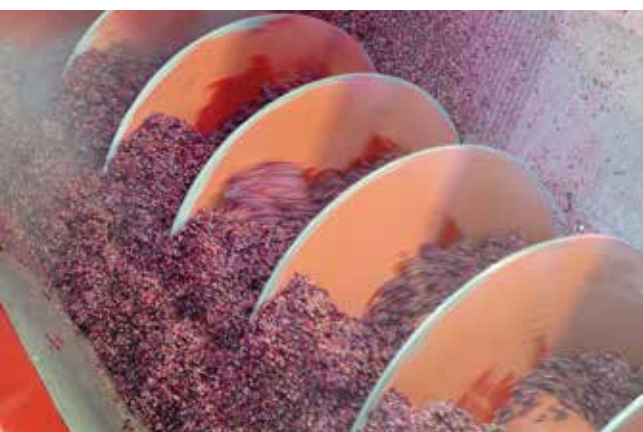
Grape-harvest heating circuit



Drainage circuit



Easy cleaning



Heated harvest



HEATING THAT RESPECTS THE HARVEST

- Respect for the integrity of the harvest
- Fast extraction of all phenolic compounds
- Reduction of pyrazine and geosmin
- Denaturation of harmful enzymes (laccase, polyphenol oxidase, etc.)
- Structured, supple and aromatic wines



MORE ADDED VALUE TO THE HARVEST

- Reduction in labour costs
- Valuation of 100% of the harvest
- Up to 35% energy savings
- Processing of spoiled grapes (Botrytis)



PROVEN VERSATILITY

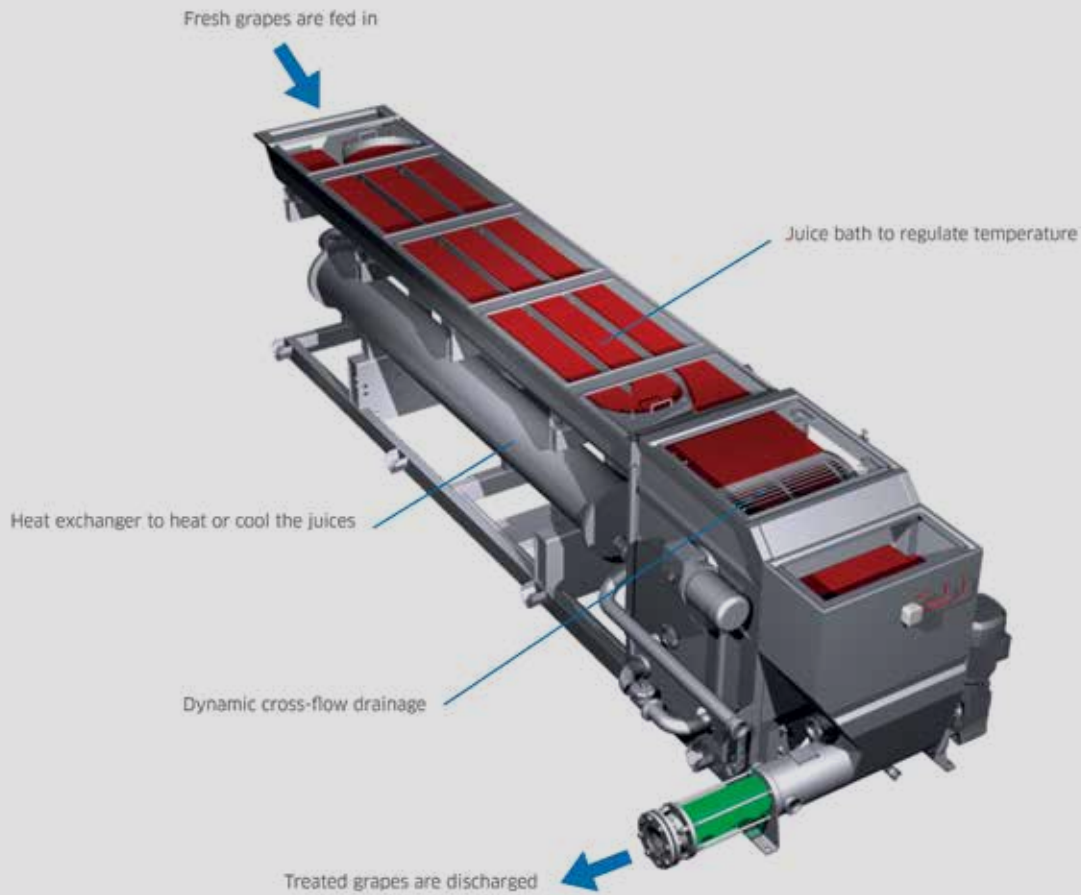
- Full range
- Multipurpose:
 - Cold and hot temperature control
 - Feeds in whole clusters or destemmed grapes
- Heating of the grapes for the Flash Detente process
- Can be used with well-drained grapes (heats the dry matter)



AUTOMATED PROCESSING AT YOUR FINGERTIPS

- Programmable logic controller (PLC)
- Simple and intuitive touchscreen
- Process automation

HEATING THE GRAPES BY IMMERSION, ONE WINEMAKING PROCESS



OPERATING PRINCIPLE

Regulating the temperature of the grapes uses the immersion principle and dynamic cross-flow drainage: the harvest is soaked in a bath of heat-transfer fluid and drained by drums allowing the transfer.

The processing chain is entirely controlled by a programmable logic controller (PLC), which regulates the temperature when the grapes leave the heating chamber depending on the type of vinification chosen (hot pre-fermentation maceration: 70°C, Flash Detente thermovinification: 85°C).

A simple and intuitive touchscreen enables the operator to control the various operating parameters (temperatures, maceration time) and informs the operator of the Gulfstream status.



Gulfstream

FULL-BODIED, FRUITY, AND SUPPLE WINES

The large evaporation surface of the Gulfstream eliminates a considerable proportion of unwanted compounds from the musts (methoxypyrazine, geosmin and others).

Analytical measurements have shown the effectiveness of this evaporation process.

In addition, the process of heating the harvest by immersion helps protect the grapes from spoiling by treating all the berries to destroy harmful enzymes.

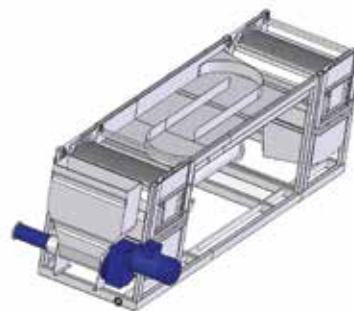


A MODULAR, UPGRADABLE RANGE



GF7

- Cold and hot temperature control
- Whole clusters or destemmed grapes
- From 10°C to 85°C



GF30

- Cold and hot temperature control
- Whole clusters or destemmed grapes
- With drainage before heating
- From 10°C to 85°C

	GF7	GF20	GF30
Flow rate (t/hr)	7-10	20	30
Intuitive touchscreen interface	•	•	•
Downstream drainage drum	•	•	•
Upstream drainage drum	○	•	•
Hopper + outlet pump	○	○	○

• Standard equipment ○ Optional