

# 3 REASONS WHY NITROGEN IS THE INERT GAS OF CHOICE FOR TODAY'S WINEMAKER

- 1 Nitrogen can be generated on site from your air compressor.
- 2 Nitrogen is the most abundant gas in the Earth's atmosphere, making it far less expensive than argon.
- 3 Unlike carbon dioxide, nitrogen does not add the risk of carbonating your wine.

#### Bottle Filling

Oxygen pick-up from entrained air is a significant problem during the bottling process. Purging with nitrogen mitigates dissolved oxygen (DO) pickup.

#### Bottle Flushing

Bottle flushing with nitrogen purges oxygen prior to filling, and reduces water usage, making it a much more effective treatment than sterilization alone.

#### Blanketing

Filling headspace of processing and storage tanks with nitrogen is a highly effective way of preventing oxidation and protecting against spoilage by yeast and bacteria.



## OTHER APPLICATIONS for the Parker WINEMAKER Series

#### Cross-Flow Filtration

Nitrogen is used to purge and blanket cross-flow filtration systems to minimize oxygen dissolution.

#### Sparging

Nitrogen generators provide the consistent flow rates required for effective removal of dissolved oxygen, accurate adjustment of carbon dioxide and the prevention of oxidation after bottling.

#### Pressure Transfer

Applying high pressure nitrogen to the headspace of storage tanks enables more effective transfer and provides an oxygen-free environment during transportation.

#### Racking:

Using a pressure racking wand, nitrogen is injected into barrels to gently push out wine without agitation or oxygen exposure.

#### Wine Mixing

Nitrogen provides a highly effective alternative to mechanical stirring, which requires thorough and regular sterilization.

#### On-Site Gas Mixing

Integrating CO<sub>2</sub> purifiers with nitrogen generators ensure the optimum gas mixture to prevent the wine from becoming flat and to add the all-important bouquet.

