



MEMBRANE-BASED
PH ADJUSTMENT



Improved
Quality

Precise pH
adjustment

Zero
Tartaric
Acid
Additions



Natural
optimization of
wine acidity



Optimization
of molecular
SO₂

Improved
balance

Zero
additives



Sweet spot wine pH and Acidity

Wine acidity is fundamental. Controlling and adjusting acidity can be a major challenge for winemakers. In order to provide the most effective response to this challenge, OENODIA has developed an innovative, precise and natural technology which enables wine and juice pH adjustment.

Collaborative research carried out by OENODIA and INRA (Institut National de la Recherche Agronomique) has shown that pH values considered too high are most commonly associated with excess cation concentrations, in particular potassium. Membrane-based acidification removes potassium from juice or wine in order to lower pH, optimizing and enhancing the wine's own natural acidity.

Quality Enhancing & Sustainable Technology

This sustainable process developed by OENODIA requires no chemical additives. It is a single pass, continuous treatment which respects all aspects of wine quality.

Wine or juice flows tangentially across a multi-compartment membrane stack. The technology, based on bipolar-membrane Electrodialysis, allows a weak electrical field to move potassium ions across the bi-polar membranes into a brine circuit, thus adjusting pH to desired level.

Our equipment permits exact control of the weak electrical field applied to the membranes, allowing precise removal of potassium from juice or wine. This reduction in cation concentration is immediately compensated for by an addition of H⁺ ions obtained by the dissociation of water molecules in the wine. The entire operation has no effect on the final product other than controlling its acidity and consequently results in a natural improvement in quality.

This process can be carried out at any point in the vinification process e.g., on juice, on wine after alcoholic fermentation, before or after malolactic fermentation, even at bottling. An easy way to adjust pH by 0.1 to 0.5, for instance lowering a Syrah must or wine from pH 4.1 to 3.7.



Sweet spot wine pH and Acidity

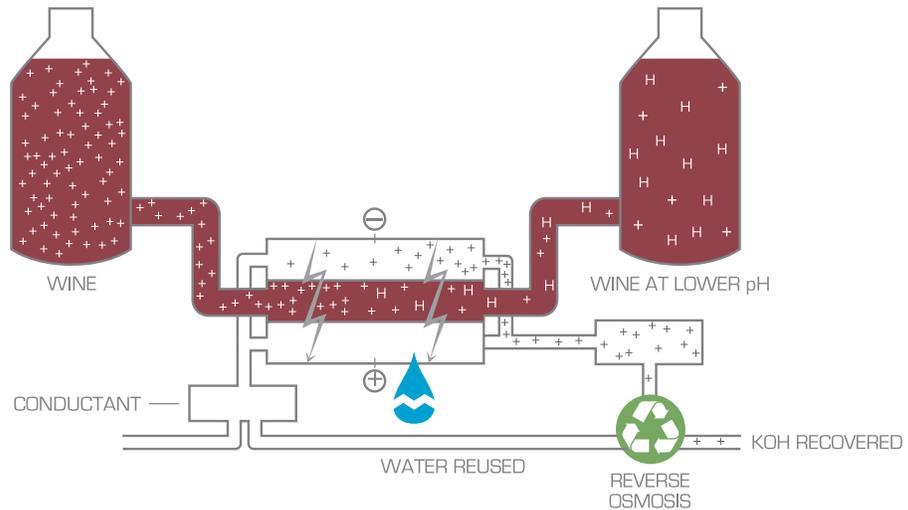
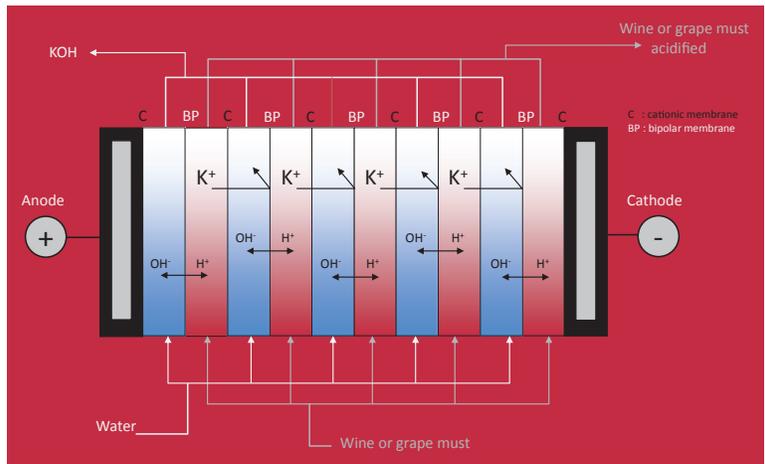
CONTROLLING pH

PROTECTS AGAINST OXIDATION

RESTORES FRESHNESS AND FLAVOR

REDUCES SULFUR DIOXIDE REQUIREMENTS BY OPTIMIZING THE ANTISEPTIC CAPACITY OF SO₂

IMPROVES THE ORGANOLEPTIC POTENTIAL OF WINE



A full range of equipment to meet everyday needs

	Gal/hr	Gal/day	Dimensions	Weight (lbs)
ED 400	400	130 to 8,000	90x47x67	1,650
ED 800	800	130 to 16,000	90x47x67	1,990
ED 1200	1200	260 to 24,000	118x79x75	4,100
ED 1600	1600	260 to 32,000	118x79x75	4,400
ED 2400	2400	800 to 48,000	271x110x90	5,700
ED 3200	3200	1,300 to 62,000	271x110x90	6,400



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