

# O<sub>2</sub> Permeable Storage Vessels & Open Fermenters



## Flexcube O<sub>2</sub> permeable storage vessels

The reductive (i.e. anaerobic) conditions in Stainless Steel tanks encourage the formation of “reduced” characters in the wine, such as those caused by bisulphides and thiols, which often do not respond well to copper fining or racking.

Flexcube O<sub>2</sub> permeable storage vessels are not reductive and behave much more like the large, oak storage vats used in Europe for light white wines.

With O<sub>2</sub> uptake at only a fraction of that in typical barrels, they provide safe storage for all varieties. Wines stored in our vessels only rarely need copper fining.

The vessels can be fitted with internal floating “Skins” which, when used in combination with CO<sub>2</sub> in the head space, allow safe and simple, hygienic variable capacity operation. Scum formation is arrested, as well as acetaldehyde development at the surface.

The skins float on the wine, blocking most of the free surface. Because the rate in which a gas dissolves in liquids is directly related to the exposed surface area, head-space CO<sub>2</sub> does not dissolve quickly and SO<sub>2</sub> loss is greatly reduced. The use of a Argon/Nitrogen cover enhances security further.

O<sub>2</sub> Storage vessels are supplied standard in a translucent, UV stable polymer and allow contents and lees to be directly visible through the walls, making racking and internal cleaning easier.

Because wine flavours and colour may be affected when storage vessels are exposed to strong sunlight – even through windows (so called “light strike”) – Flexcube storage vessels are also available in opaque grey or with an insulating cover.

## Flexcube Open Fermenters

Our food grade polymer Open Fermenters are completely taint free and very simple to clean. Light and nestable, they are easy to move and allow significant space savings out of season.

Flexcube’s innovative system accessories make the traditionally labour-intensive ferment management operation as efficient and controllable as far more costly systems.

### Available versions:

- Open Fermenter 3.5 KL, nestable
- Open Fermenter 3.5 KL with removable domed rigid lid and CO<sub>2</sub> port, nestable
- Open Fermenter 5.5 KL

### Accessories

- Forklift mounted ferment cap plunger
- 9-Coil drop-in cooling coil
- Forklift mounted marc scoop net and frame

Description	Overall Height (m)*	Weight Approx. (Kg)	O <sub>2</sub> Perm. mg/L/Yr
<b>1,400 mm Ø Storage Tanks</b>			
Tip frame (sq).			
2.5 KL squat series	2.3	100	4.6
5 KL tall series	4	175	4
<b>1,800 mm Ø Storage Tanks</b>			
Tip frame (sq).			
5 KL squat series	2.6	150	3.7
10.5 KL tall series	4.6	300	3.1
<b>2,400 mm Ø Storage Tanks</b>			
10.5 KL squat series	3.2	250	2.6

\* Includes bases. **Options:** Water seal poly lid; Elbow floor outlet and 2" BSM valve SS; steel base (self drain); cooling plates (sq)

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