



Appassimento Chamber



Appassimento (Italian for “withering”) is the prolonged process of removing water from grapes causing dehydration and the development of different characteristics in the berries. Once the drying phase is complete, the end result is a rich, full-bodied wine with higher alcohol content. This wine can be used in making pure Appassimento or back-blended into other wine varieties for consistent vintages.

Through a partnership with Vineland Research and Innovation Centre, a patent-pending method for grape dehydration has been developed and delivered to market. The novel airflow technique allows for even drying of grapes while mitigating risks of further ripening on the vine or having to use traditional drying methods with little environmental control. This system dries a greater volume of product per container using pressurization for consistent heat transfer from the berries. With years of research and development, the dehydration method has been field-tested and a number of accolades have been awarded to early adopters.

Overview

Quick Payback



In two years or less, recover your initial investment

Pure Appassimento



Utilize the dehydrated grapes to create pure Appassimento-style wines

Back-Blending



Back-blend into other wine varieties to create consistency year-after-year

Award-Winning



This technology has been utilized to produce multiple award-winning wines

The system offers a payback of two years or less based on a premium price charged per bottle of final product. It is shipped as a fully assembled, self-contained unit with an electrical power supply the only requirement for operation. The end-user benefits from an environmental chamber that requires no floor space, yet provides environmental control and protection from the elements. The resulting dehydrated grapes can be used for creating pure Appassimento-style wines or for back-blending into other wine varieties to create consistent vintages year-after-year.

System Features

Humidity Management



Control and monitor humidity levels in the drying environment

Temperature Control



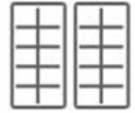
Accurate management of temperature ensuring a controlled drying environment

Pressurized Air-Flow



Patent-pending pressurized air-flow design for even dehydration, temperature control and higher grape density

7.2 Ton Capacity



A single chamber can hold 7,200 kg of product across 12 pallets (2' wide x 6' deep)

With energy efficiency as the cornerstone of design, the system was developed specifically for grape dehydration using unique engineering principles to achieve system requirements and minimize cost of ownership for end-users. The system creates an environment conducive to a slow drying process (80 to 120-plus days based on variety) through moderating temperature and humidity, monitoring of CO₂ and pallet pressurization. The slow drying process, coupled with the managed environment, removes the negative effects experienced with faster drying techniques while maintaining a climate conducive to the continued maturity of living berries.



The system has been developed with a user-friendly touchscreen interface mounted inside the chamber doors. The software allows the winemaker or operator to set the drying recipe, modify and control system constraints, view alarms and more. In addition, the system offers daily email summaries and generates warning text messages and/or emails in the case of a fault or failure.

For customers looking to dry large volumes of grapes, the system can be customized to suit specific requirements. If floor space is already available at your facility, the system can be adapted to handle large volumes of product while providing the same level of protection and control as the chamber. With years of experience building distribution level environmental chambers for ripening and rapid cooling applications, we can price systems to dry larger volumes while working within building constraints and customer requirements.



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